

# *in* **LOVE** *with* *volim* **KONAVLE**

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GRATIS







# MUZEJI & GALERIJE KONAVALA | MUSEUMS & GALLERIES OF KONAVLE



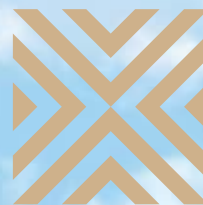
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**KUĆA  
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**MAUZOLEJ  
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**ARHEOLOŠKI  
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# SADRŽAJ / CONTENTS

<b>Arheološki muzej u Pridvorju</b> .....	<b>6</b>
Archaeological Museum in Pridvorje	
<b>Pola stoljeća Hotela Croatia u Cavtatu</b> .....	<b>14</b>
Half a century of Hotel Croatia in Cavtat	
<b>U 92. godini oduševila svijet sa stranica Voguea</b> .....	<b>20</b>
At the age of 92, she thrilled the world from the pages of Vogue	
<b>Svjedočanstvo kulta Rimskog Carstva u Konavlima</b> .....	<b>24</b>
Evidence of the cult of the Roman Empire in Konavle	
<b>Vrhunski grk raste u samo jednom konavoskom vinogradu</b> .....	<b>30</b>
The famous Grk wine variety only grows in one vineyard in Konavle	
<b>Vino ćemo slaviti noćas</b> .....	<b>36</b>
We'll celebrate wine tonight!	
<b>Vile i njihovi čarobni štapovi</b> .....	<b>40</b>
Fairies and their magic wands	
<b>Bogata kolekcija školjki iz svih mora i oceana svijeta u srcu Cavtata</b> .....	<b>48</b>
A rich collection of shells from all the seas and oceans of the world in the heart of Cavtat	
<b>Baltazar Bogišić, Cavtaćanin u vrhu europske znanosti 19. stoljeća</b> .....	<b>56</b>
Baltazar Bogišić, a leading 19th century European scientist	
<b>Doživljaj iz sedla</b> .....	<b>62</b>
An experience from the saddle	
<b>Svi vole kako Mihael Klaić repa o Konavlima</b> .....	<b>70</b>
Everyone loves how Michael Klaić raps about Konavle	
<b>Jakša Diklić, briljantni konavoski triatlonac</b> .....	<b>74</b>
Jakša Diklić, a brilliant Konavle triathlete	
<b>U Eskulapovu vrtu</b> .....	<b>78</b>
In The Garden of Asclepius	



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## Božo Lasić

Načelnik općine Konavle  
*Prefect of the Municipality of Konavle*

### Dragi posjetitelji i gosti!

Nakon dvije duge godine u kojima je pandemija koronavirusa diktirala više-manje sve uvjete naših života, pa tako i putovanja, ovu sezonu dočekujemo s punom nadom da ćemo se ponovno pokazati i dokazati kao domaćini bez premca.

Konavle su kraj u kojem ćete naći kombinaciju kakva ne postoji nigdje drugdje. To je mjesto gdje tradicija ne prati trendove, nego trendovi žive s tradicijom.

Na krajnjem jugu Hrvatske možete odmoriti svoju dušu i osjetiti život kakav je nekad bio, a da se istovremeno ne odreknete nijednog užitka modernog svijeta.

Iako se možemo pohvaliti prekrasnim krajolikom, najljepšom

plažom u Europi, stazama za pješačenje i bicikliranje, višestoljetnom kulturnom baštinom, ono na što smo najponosniji su naša domaćinstva.

Nigdje u svijetu pojam *domaćin* nema značenje kao u Konavlima. Taj pojam drugdje označava dobru namjeru da vaš boravak u nekom prostoru bude ugodan, no u Konavlima imamo potpuno drukčiji pristup. Ne zato što se posebno trudimo oko gostiju, nego zato što je to pitanje ponosa i tradicije. To je stil života. Biti dobar domaćin u Konavlima je prije svega čast, pitanje ugleda u zajednici, a razvojem seoskoga turizma postalo je prirodno da se taj aspekt razvije do te mjere da postanemo predvodnici u Hrvatskoj i šire. Stoga vas pozivam da nam se vratite kao i većina naših gostiju jer jedan posjet nije dovoljan. Ako nam dolazite prvi put, dobro došli u lokaciju za odmor koja će vas rado dočekivati do kraja vašega života.

### Dear visitors and guests,

After two long years in which the coronavirus pandemic has more or less dictated all the conditions of our lives, including travel, we welcome this season full of hope that we will once again establish ourselves as outstanding hosts.

Konavle is an area where you will find a combination of old and new that does not exist anywhere else. It is a place where tradition does not follow trends, but trends live with tradition.

Here at the southernmost point of Croatia, you can rest your soul and feel life as it once was, without giving up any pleasures of the contemporary world.

Although we can boast of a beautiful landscape, the most beautiful beach in Europe, hiking and cycling trails, and centuries-old cultural heritage, what we are most proud of are our family homesteads.

Nowhere in the world does the term *host* have the same meaning as in Konavle. Elsewhere this term denotes a good intention to make your stay most pleasant, but in Konavle we have a completely different approach. Not because we make a special effort around guests, but because hospitality is a matter of pride and tradition. It's a lifestyle. Being a good host in Konavle is first and foremost an honor, a matter of reputation in the community, and with the development of rural tourism, it has become natural for our hospitality to develop to the extent that we have become leaders in Croatia and beyond.

Therefore, I invite you to return to us, as most of our guests do, because one visit is not enough. If you are visiting us for the first time, welcome to a holiday location that will gladly welcome you for the rest of your life.



## Frano Herendija

Direktor Turističke zajednice općine Konavle  
*Director of the Konavle Tourist Board*

Poštovani čitatelji,  
poštovani posjetitelji Konavala!

Konavle i danas njeguju svoje bogato kulturno nasljeđe i žive svoje tradicionalne vrijednosti, ali jednako žive i prihvaćaju suvremenost. Stoga ćemo vam i u ovom broju našeg časopisa *Volim Konavle* ponuditi nove priče o povijesti, kulturi i tradicijama, kao i o vrijednim obljetnicama i osobama koje obilježavaju sadašnjost Konavala.

U ovoj godini obilježavamo 50 godina od otvaranja Hotela *Croatia*, u to vrijeme najvećeg i najluksuznijeg hotela u bivšoj državi, koji je u bitnome usmjerio i pozicionirao Cavtat kao jedno od ponajboljih hrvatskih turističkih odredišta.

Još jedna vrijedna obljetnica bit će obilježena u ovoj godini. Donosimo vam priču o jednom od simbola Cavtata; 50 godina uspješnog rada Cavtatskih mažoretki, koje su kroz desetljeća rada na najljepši način upotpunile odrastanje brojnih generacija.

Predstavljamo vam i Muzej morskih školjki, koji je otvoren prošle godine u pinakoteci crkve sv. Nikole u Cavtatu. U njemu možete vidjeti preko 2 500 školjaka, koje dugi niz godina marljivo sakuplja Neško Miljan Popović.

Isto tako, predstavljamo vam i arheološku zbirku Muzeja i galerija Konavala, smještenu u samostanu sv. Vlaha u Pridvorju te Zbirku Baltazara Bogišića, pravnog povjesničara međunarodne karijere i europskog ugleda. U njoj posebno mjesto pripada visoko valoriziranoj cjelini stare grafike, jednoj od tri najveće takve zbirke u Hrvatskoj.

Priča o mladim konavoskim vinarima ide dalje te vam u ovom broju predstavljamo obiteljsku Vinariju *Miljas* i konavoskog vinara Zvonka Miljasa, dobitnika brojnih priznanja za kvalitetu svojih vina.

Među osobama koje obilježavaju sadašnjost Konavala svakako treba navesti konavoskog repera Mihaela Klaića koji u duhu vremena, repajući, progovara o osobitostima, svjetonazoru i načinu života Konavljana, kao i Jakšu Diklića, triatlonca, konavoskog *Ironmana*, koji je prvi hrvatski triatlonac plasiran na svjetsko prvenstvo u utrci *Ironman*.

Ostavljamo Vas s ovim i drugim pričama koje donosimo u ovom broju u nadi da ćete ih naći zanimljivima, a lokacije o kojima pišemo – da ćete ih i posjetiti.

Dear readers and visitors to Konavle,

Konavle cherishes its rich cultural heritage and lives its traditional values, but equally, it embraces and accepts modernity. Therefore, in this issue of our magazine *In Love with Konavle* we bring you new stories about history, culture, and traditions, as well as valuable anniversaries and notable people who make Konavle what it is today.

This year we celebrate half a century since the opening of Hotel *Croatia*, at the time the largest and most luxurious hotel in Yugoslavia, which essentially made Cavtat one of the best Croatian tourist destinations.

Another important anniversary will be celebrated this year. We bring you the story of one of the symbols of Cavtat – 50 years of successful work of the famous Cavtat Majorettes, which have been a beautiful part of the upbringing of numerous generations over the decades.

We also present the Museum of Seashells, which was opened last year in the Church of St. Nicholas in Cavtat. There you can see over 2,500 shells, which have been diligently collected by Ines and Neško Miljan Popović for many years.

We also introduce the archaeological collection of the Museum and Galleries of Konavle, located in the Monastery of St. Blaise in Pridvorje, and the Collection of Baltazar Bogišić, a legal historian with an international career and European reputation. A special place in the collection belongs to the highly valued assortment of old prints, one of the three largest such collections in Croatia.

The story of young winemakers from Konavle continues. So, in this issue, we feature the Miljas family winery and the Konavle winemaker Zvonko Miljas, winner of numerous awards for the quality of his wines.

Among the people who mark the present of Konavle, one should definitely mention the Konavle rapper Mihael Klaić, who in the spirit of the times, by rapping, speaks about the peculiarities, worldview, and way of life of people from Konavle, as well as Jakša Diklić, a triathlete, Konavle's *Ironman*, who is the first Croatian triathlete to win a trophy in a world championship Ironman race.

We leave you with these and other stories in this issue, hoping that you will find them interesting, and as for the locations we write about – that after reading about them in these pages, you will visit and enjoy them yourself.





KONAVLE U TRAGOVIMA PROŠLOSTI

# Arheološki muzej u Pridvorju





**“ Tragovi prošlosti na području Konavala danas se mogu  
podrobnije istražiti u Arheološkom muzeju u Pridvorju.  
U muzeju se tako nalaze kremene alatke koje su koristili prvi  
stanovnici Konavala, oružje i keramika Ilira koji su stolovali  
u utvrđi Sokol, pa i novac ilirskog vladara Baleja o kojemu ne  
postoji niti jedan pisani dokument.**

**K**onavle su prostor koji, zahvaljujući svom geografskom položaju, omogućuje izrazito pogodne uvjete za naseljavanje. Plodna dolina, bogatstvo pitke vode i blaga klima, uz prometnu dostupnost kopnom i morem, pridonijeli su kontinuiranom naseljavanju još od prapovijesti.

U razdoblju prapovijesti, kada još uvijek nisu formirane granice i veća udruženja, barem na ovim našim područjima, manje dijelove zemlje bilo je lako braniti pozicionirajući se uz obližnje prirodne glavice. U antici, kada Mediteranom vlada-ju Rimljani, a Konavle nisu iznimka, u današnjem se Cavtatu

formira kolonija Epidaur. U burnijim vremenima kasne anti-ke sigurnost se ponovno traži u utvrđenim uzvišenjima, a u srednjem vijeku razvija se etnikum kojem svjedočimo i danas.

Svi navedeni tragovi prošlosti na području Konavala da-nas se mogu podrobnije istražiti u Arheološkom muzeju u Pridvorju. U muzeju se tako nalaze kremene alatke koje su koristili prvi stanovnici Konavala, oružje i keramika Ilira koji su stolovali u utvrđi Sokol, pa i novac ilirskog vladara Baleja o kojemu ne postoji niti jedan pisani dokument. Budući da ga nijedan od dosad poznatih antičkih povjesničara nije spomi-





njao, svi zaključci o njegovom životu i vladavini izvučeni su iz njegova novca, a sama činjenica da je Balej mogao kovati veće količine novca ukazuje na veliko bogatstvo i moć kojom je raspolagao.

Ipak, jedan od najvažnijih nalaza izloženih u Arheološkom muzeju ulomak je glagoljskog natpisa. Tvorac Konavoskog glagoljskog natpisa iskoristio je ulomak rimskog mramornog natpisa na kojemu su vidljiva latinska kapitalna slova VL i naknadno urezani tzv. štakasti križ te je na poleđini tog ulomka krajem 11. / početkom 12. st. ispisao glagoljski natpis. Što točno piše na natpisu ne možemo znati jer je od njega ostao samo ulomak, ali jedna od teorija tvrdi da se radi o natpisu laika koji se hvali svojom sposobnošću urezivanja

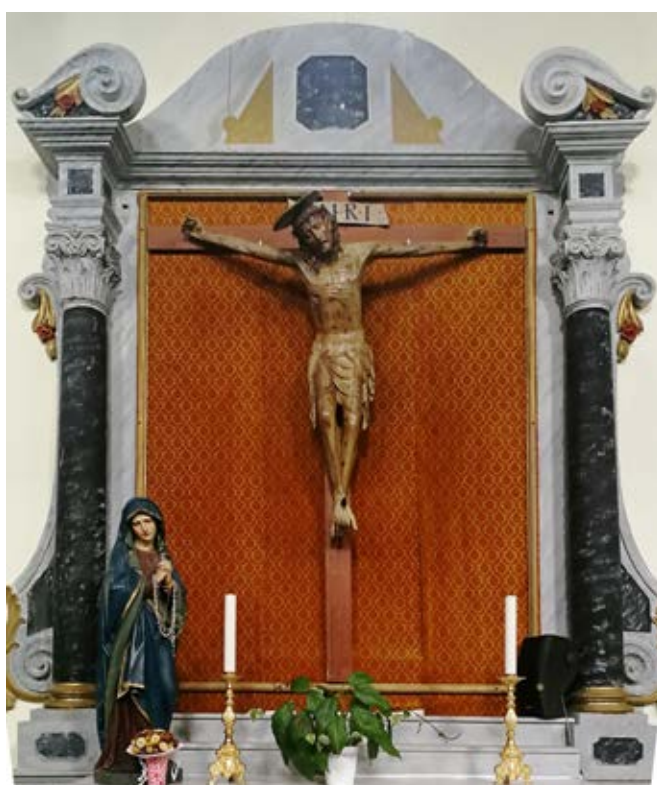
slova bez predloška nagoviještajući nam svoje poznavanje glagoljice: *Ja klesah to naslijepo.*

Muzej je otvoren za javnost 2017. godine u zapadnom krilu franjevačkog samostana sv. Vlaha u Pridvorju. Sam samostan ima priču za sebe i simbolično značenje pozicioniranja muzeja. Naime, izgrađen je sredinom 15. st., nakon što je Dubrovačka Republika kupila područje Konavala. Od toga trenutka pa sve do Domovinskog rata, uz Knežev dvor, franjevački samostan sv. Vlaha postaje najvažnije društveno središte Konavala.

Franjevački samostan sv. Vlaha tipičan je primjer samostana s centralnim klaustrom zatvorenim stambeno-gospodarskim dijelom i crkvom. U crkvi se nalaze brojne umjetni-



**“ Od 2020. godine u sjevernom dijelu klaustra nalazi se i BLUEMED centar. Riječ je o centru za promicanje održivog ronilačkog turizma, ali i svijesti o našem podmorju. U njemu se, uz pomoć VR naočala, može virtualno zaroniti u podmorje i prošlost. Osim dva antička brodoloma u podmorju ispred Cavtata, posjetitelji mogu zaroniti i u podmorje Grčke i Italije na još sveukupno šest lokaliteta.**



ne poput oltarne pale koju je naslikao Celestin Medović ili čudotvornog gotičkog raspela s Dakse, a u klausturu se nalazi najveći broj starih nadgrobnihi natpisa iz Konavala, nastalih u razdoblju od 1525. do 1801. godine.

Od 2020. godine u sjevernom dijelu klaustra nalazi se i BLUEMED centar. Riječ je o centru za promicanje održivog ronilačkog turizma, ali i svijesti o našem podmorju. Naime, u podmorju ispred Cavtata još uvijek se mogu posjetiti dva antička brodoloma. Nalaze se na 25 metara dubine, stoga se samo vrsni ronionci mogu uputiti u taj pothvat. No, ovaj je problem premostio BLUEMED centar u kojem se nalaze VR naočale kojima se može zaroniti u podmorje i prošlost Cavtata. Osim toga, posjetitelji mogu zaroniti i u podmorje

Grčke i Italije na još sveukupno šest lokaliteta. Završno, osim arheološke priče, u centru se nalazi i dio o flori i fauni navedenih podvodnih lokaliteta, a zadnja prostorija predstavlja zvučno-vizualnu instalaciju podmorja s amforama tipa Lamboglia 2.

Interpretacija suvremenih Konavala nemoguća je bez spoznaja o cjelovitom povijesnom razvoju i društvenim odnosima na izrazito aktivnom području. Stoga je cilj ovog mladog muzeja istražiti i zaštititi spomeničku baštinu, prezentirati je lokalnoj zajednici i posjetiteljima te time dodatno obogatiti interpretacijski prostor Konavala.







# Archaeological Museum in Pridvorje

**“Traces of the past in the Konavle area can be explored in more detail in the Archaeological Museum in Pridvorje. The museum contains flint tools used by the first inhabitants of Konavle, weapons and ceramics of the Illyrians who resided in the Sokol fortress, and even the money of the Illyrian ruler Ballaios about whom there is not a single written document.**

**T**hanks to its geographic position, Konavle provides extremely favorable conditions for settlement. The fertile valley, the wealth of drinking water, and the mild climate, along with traffic access by land and sea, have contributed to continuous settlement since prehistoric times.

In the period of prehistory, when borders and larger associations had

not yet been formed, at least in our areas, smaller parts of the country were easy to defend by positioning themselves along the nearby natural barriers. In antiquity, when the Mediterranean was ruled by the Romans, and Konavle was no exception, the colony of Epidaurus was formed where today's Cavtat is found. In the tumultuous times of late antiquity, security

was again sought in the fortified elevations, and in the Middle Ages the ethnic groups that still exist today began to develop.

All these traces of the past in the Konavle area can now be explored in more detail in the Archaeological Museum in Pridvorje. The museum contains flint tools used by the first inhabitants of Konavle, weapons and



**“ As of 2020, there is also a BLUEMED center in the northern part of the cloister. The center promotes sustainable diving tourism, but also awareness of our underwater world. There, with the help of VR glasses, one can virtually dive into the underwater world and the past. Besides two ancient shipwrecks in the seabed in front of Cavtat, visitors can dive into the seas of Greece and Italy, at a total of six other sites.**







ceramics of the Illyrians who resided in the Sokol fortress, and even the money of the Illyrian ruler Ballaios about whom there is not a single written document. Since none of the previously known ancient historians mentioned him, all the conclusions about his life and rule were drawn from his money, and the very fact that Ballaios was able to forge large amounts of money indicates the great wealth and power at his disposal.

However, one of the most important finds exhibited in the Archaeological Museum is a fragment of a Glagolitic inscription. The creator of the *Konavle Glagolitic Inscription* used a fragment of a Roman marble inscription on which the Latin capital letters VL are visible and subsequently engraved the so-called crutch cross (or cross potent) and carved a Glagolitic inscription on the back of that fragment in the late 11th or early 12th century. We cannot know exactly what is written on the inscription because only a fragment remains, but one of the theories claims that it is a lay man's inscription who boasts of his ability to carve letters without a template, hinting at his knowledge of the Glagolitic script: "I carved it blindly."

The museum was opened to the public in 2017, in the western wing of the Franciscan Monastery of St. Blaise in Pridvorje. The monastery itself has a story of its own and a symbolic meaning of the positioning of the museum. Namely, it was built in the middle of the 15th century, after the Dubrovnik Republic bought the area of Konavle. From that moment onwards, until the Homeland War, next to the Rector's Palace, the Franciscan Monastery of St. Blaise became the most important social center of Konavle.

The Franciscan Monastery of St. Blaise is a typical example of a monastery, with a central cloister enclosed by the residential-commercial part, and the church. In the church there are numerous works of art such as the altarpiece painted by Celestin Medović and the miraculous Gothic crucifix from the island of Daksa, near Dubrovnik. The cloister contains the largest number of old tombstones from Konavle, made in the period from 1525 to 1801.

As of 2020, there is also a BLUEMED center in the northern part of the cloister. The center promotes sustainable diving tourism, but also awareness of our underwater world. Namely, in the seabed in front of Cavtat you can still visit two ancient shipwrecks. They are located at a depth of 25 meters, so only experienced divers can embark on this venture. However, this problem has been overcome by the BLUEMED center, which uses virtual reality glasses that enable a virtual dive into the underwater world and the past of Cavtat. In addition to these two shipwrecks, visitors can dive digitally into the seas of Greece and Italy, at a total of six other sites. Finally, in addition to the archaeological story, the center contains information about the flora and fauna of these underwater sites. The last room represents an audio-visual installation of the underwater world with Lamboglia 2 type amphorae.

The understanding of contemporary Konavle is impossible without the knowledge of the complete historical development and social relations in this extremely active area. Therefore, the aim of this new museum is to explore and protect the monumental heritage, to present it to the local community and visitors, and thus further enrich the cultural offerings of Konavle.



NAJLJEPŠI NA MEDITERANU

# POLA STOLJEĆA



# HOTELA CROATIA U CAVTATU

**“** I danas, unatoč brojnim preinakama kroz pet desetljeća, hotel svojom veličinom ne narušava sklad mediteranskog krajolika Konavala i Cavtata, što je i bila prvotna zamisao.





**H**otel Croatia u Cavtatu obilježava ove godine pola stoljeća postojanja, toliko je prošlo od gradnje ovoga velebnog hotelskog sklopa koji je arhitekt Slobodan Miličević genijalno uklopio u šumoviti brežuljak iznad Cavtata. I danas, unatoč brojnim preinakama kroz pet desetljeća, hotel svojom veličinom ne narušava sklad mediteranskog krajolika Konavala i Cavtata, što je i bila prvotna zamisao.

Iako je Hotel Croatia masivni betonski kompleks, sva je njegova veličina od gotovo petsto soba skrivena od pogleda iz Cavtata prema otvorenom moru jer je smješten na litici koja se s jedne strane dramatično obrušava u modri Jadran. I tamo, na hridini, njegova betonska megastruktura podsjeća na ogroman kruzer, poput brodova koji danas plove pored njega, a javni prostori terasasto su provučeni kroz šumarke tako da se iz većine hotela pruža pogled na slikovitu cavtatsku uvalu i osjetljivi ambijent bogate urbane tradicije.

U čitavoj građevini gotovo da nema oštrog ili pravog kuta, zidovi su valovitih, organskih linija kako bi se dojam uvlačenja prirode u interijer još više naglasio.

Svih deset katova imaju sobe i apartmane s pogledom na more i prostrane balkone sa zelenilom. Recepcija hotela i danas je praktična, prostrana, ukrašena unikatnim mozaicima i betonskim reljefima tako da ne ometaju pogled koji se iza recepcije pruža na pučinu.

Povjesničari arhitekture ističu Miličevićev cavtatski Hotel Croatia kao je-

dan od najhrabrijih i najambicioznijih modernističkih hotela hrvatske obale Jadrana, kojima je 2018. godine veliku izložbu *Toward a Concrete Utopia: Architecture in Yugoslavia, 1948–1980* posvetio i čuveni Muzej moderne umjetnosti u New Yorku.

Hotel Croatia građen je između 1971. i 1973. godine, za vrijeme komunističkog režima u tadašnjoj Jugoslaviji, oda je betonskom brutalizmu, kao i mnoge druge modernističke građevine izgrađene u to doba, no istovremeno je njena arhitektura ostvarila ono što današnji investitori, vođeni isključivo profitom i turističkim trendovima, nikad ne bi postigli. Hotel Croatia svojom je pozicijom i uklopljenošću u okoliš ostvario potpunu povezanost s lokalnom zajednicom od prvog dana rada.

Zabavni sadržaji smješteni su na gornjim etažama te uz more s restoranima i barovima, odakle se otvaraju vizure na Cavtat i udaljeniji Dubrovnik, a javni i polujavni sadržaji otvoreni su prema mjestu i stanovnicima. U hotelu su od prvoga dana bili zaposleni domaći ljudi, a kroz čitavu godinu bio je i mjesto njihovoga društvenog okupljanja. Hotel je imao i svoje stambeno naselje za tada mlade i poletne zaposlenike koji su dolazili raditi u Cavtat iz drugih krajeva. Tamo su naučili kako je raditi u hotelu visoke kategorije. Zaposlenici Hotela Croatia, koji je od 2001. godine u vlasništvu Grupacije Lukšić, bili su pravi rasadnik najkvalitetnijih kadrova svih kasnije otvorenih hotela na dubrovačkom području.

Hotel je za zajednicu ispunjavao mnoge javne funkcije, pružao je sadržaje od sportskih, gastronomskih i zabavnih do kockarnice i noćnog kluba. Hotel Croatia bio je mjesto koje je s jednakom profesionalnošću i najvišim standardima ugošćavalo i predsjednike država i velike međunarodne delegacije, kongrese, ali i priredbe za djecu,





## NAJLJEPŠI NA MEDITERANU

školske zborove, vjenčanja i svadbe domaćih mladenaca, organiziralo dočeke novih godina, nekada popularni cavtatski *Karneval fest* koji je okupljao brojne poznate osobe s prostora bivše države...

Hotel *Croatia* bio je i ostao dijelom kolektivne svijesti Konavljana duboko dijeleći dinamiku življenja svojih zaposlenika i lokalne zajednice. Prvi i dugogodišnji direktor hotela Frano Tomšić i danas se živo sjeća kako je kao mladi, tek diplomirani ekonomist došao na čelo hotela u gradnji, čiji je radni naziv bio *Čempresi*:

„Arhitekt Miličević i tvrtka Energoprojekt, u to vrijeme najveća organizacija u Jugoslaviji s dvjesto inženjera, impresionirali su me načinom na koji su pristupili ovdašnjem terenu i gradnji hotela, koji je bio među najvećim hotelima u Hrvatskoj. Kada je završen, Udruženje arhitekata Mediterana proglasilo ga je najljepšim hotelom na Mediteranu.“

Upravo je Tomšić hotelu dao ime *Hotel Croatia* – Hrvatska, što se u komunističkom režimu koji je pokušavao zatrti svaki oblik nacionalnog ponosa i stvoriti novu jugoslavensku socijalističku nadnacionalnost nije nimalo svidjelo.

„Trebalo je za to hrabrosti, no ja sam razmišljao što takvom velikom zdanju, najljepšem na Mediteranu pristaje? Samo veliko i lijepo ime kao Hrvatska! Bio sam ponosan što je ime prihvaćeno. No, s druge strane, to je ime zaustavilo daljnje financiranje izgradnje hotela koji je u tom trenutku

**“ Hotel *Croatia* i Cavtat i danas dijele istu auru kao prije pola stoljeća, njegovi gosti i danas se jednostavno stapaju s mjestom i domaćim ljudima, a hotel je i dalje njihov neodjeljiv dio.**

bio na 40 % izgrađenosti. Tek smo zahvaljujući međunarodnom kreditu Jugoslavenske investicijske banke dovršili hotel uz brojne neugodnosti koje su nam izazvale komunističke vlasti“, govori Tomšić koji je dva puta organizirao i uvodio na tržište ovaj glomazan hotel, prije pedeset godina te prije trideset godina, obnovivši ga nakon Domovinskog rata:

„Kao direktor, bio sam organizator posla, nositelj programa rada hotela, no vrijednost su bili ljudi koji su nesebično radili i trudili se oko svakog gosta, prijema, svakog banketa...“

Hotel *Croatia* i Cavtat i danas dijele istu auru kao prije pola stoljeća, njegovi gosti i danas se jednostavno stapaju s mjestom i domaćim ljudima, a hotel je i dalje njihov neodjeljiv dio.





# HALF A CENTURY OF HOTEL CROATIA IN CAVTAT

**“ Even today, despite numerous modifications over five decades, this massive hotel does not disturb the harmony of the Mediterranean landscape of Konavle and Cavtat, which was the original idea.**

**T**his year Hotel Croatia in Cavtat celebrates its 50<sup>th</sup> birthday. Half a century has passed since the construction of this magnificent hotel complex, which architect Slobodan Miličević ingeniously incorporated into the wooded hill above Cavtat. Even today, despite numerous modifications over five decades, this massive hotel does not disturb the harmony of the Mediterranean landscape of Konavle and Cavtat, which was the original idea.

Although Hotel Croatia is a massive concrete complex, all of its almost five hundred rooms are hidden from view from Cavtat towards the open sea because it is located on a cliff that dramatically plunges into the blue Adriatic on the outer side. And there, on the cliff, its concrete megastructure resembles a huge cruise ship, a visual echo of the ships that





**“ Hotel Croatia and Cavtat still share the same aura as they did half a century ago. Hotel guests still integrate seamlessly with the place and local people, of whom the hotel is still an inseparable part.**

sail next to it today. Public spaces are terraced through the woods so that a view of the picturesque Cavtat bay and the delicate ambience of the rich urban tradition extends from most parts of the hotel.

In the whole building there are almost no sharp or right angles. The walls are made of wavy, organic lines in order to emphasize the impression of drawing nature even more into the interior.

All ten floors have rooms and apartments overlooking the sea and spacious balconies with greenery. The hotel reception is still practical today – spacious, decorated with unique mosaics and concrete reliefs so that they do not disturb the view that extends beyond the reception area to the open sea.

Architectural historians single out

Miličević's Cavtat Hotel Croatia as one of the bravest and most ambitious of the modernist hotels on the Croatian Adriatic coast, to which was dedicated the big exhibition in the year 2018, *Toward a Concrete Utopia: Architecture in Yugoslavia, 1948–1980*, held in the famous Museum of Modern Art in New York City.

Hotel Croatia was built between 1971 and 1973 during the Communist regime in the former Yugoslavia, and is an ode to concrete brutalism, like many other modernist buildings built at that time. However, its architecture achieved what today's investors, driven solely by profit and tourism trends, would never achieve. With its position and integration into the environment, Hotel Croatia has achieved complete connection with the local community from the first day of operation.





Entertainment facilities are located on the upper floors and by the sea with restaurants and bars, from where the views open towards Cavtat and the more distant Dubrovnik, while public and semi-public facilities are open to the town and residents. From the first day, the hotel employed local people, and throughout the year the hotel was also a place for their social gathering. The hotel also had its own housing for the young skilled employees who came to work in Cavtat from other areas. There they learned what it was like to work in a high-class hotel. Hotel *Croatia*, which has been owned by the Lukšić Group since 2001, constituted a true training ground for the highest quality staff for all hotels that later opened in the Dubrovnik area.

The hotel fulfilled many public functions for the community, provid-

ing facilities from sports, gastronomy, and entertainment, to casinos and nightclubs. Hotel *Croatia* was a place that, with equal professionalism and the highest standards, hosted both presidents of states and large international delegations, congresses, as well as events for children, school choirs, wedding ceremonies and celebrations of local newlyweds, New Year's Eve parties, the once popular Cavtat *Carnival Fest* that gathered numerous celebrities from the area of the former Yugoslavia.

Hotel *Croatia* was and remains part of the collective consciousness of the people of Konavle, with an indelible role in the dynamics of the lives of its employees and the local community. The first and long-time hotel general manager Frano Tomšić still vividly remembers how, as a young, newly graduated economist, he came to manage the hotel while still under construction, whose working name was *Cypresses*:

"The architect Miličević and the Energoprojekt company, at that time the largest construction company in Yugoslavia, with two hundred engineers, impressed me with the way they approached the local terrain and the construction of the hotel, which was among the largest hotels in Croatia. When it was completed, the Associa-

tion of Architects of the Mediterranean declared it the most beautiful hotel in the Mediterranean."

It was Tomšić who gave the hotel the name Hotel *Croatia*. However, the Communist regime, which tried to suppress every form of national pride and create a new Yugoslav socialist supranational identity, did not like that at all.

"It took courage, but I was thinking, what suits such a large building, the most beautiful in the Mediterranean? Only a big and beautiful name like Croatia! I was proud that the name was accepted. But, on the other hand, this name stopped further financing of the construction of the hotel, which at that moment was 40% complete. It was only thanks to the international loan of the Yugoslav Investment Bank that we completed the hotel with numerous inconveniences caused by the Communist authorities," says Tomšić, who twice organized and introduced this massive hotel to the market, fifty years ago and thirty years ago, renovating it after the Homeland War:

"As the Director, I was the organizer of the work, the principal holder of the hotel work program, but the value was lodged in the people who selflessly worked and exerted themselves for every guest, reception, every banquet," he said.







# U 92. godini oduševila svijet sa stranica **Voguea**



**“ Obitelj i snaga. Životna priča u jednoj fotografiji. I cijele Konavle u tom jednom portretu. Tradicija, ljepota, mudrost, ponos i srdačnost dobrodošlice, sve je to na fotografiji starice u konavoskoj narodnoj nošnji, ispred njene kuće u Vitaljini, pod stablom masline.**

**P**redstaviti zemlju i ljude, ljepotu prostora i snagu duha nekoga područja u jednoj fotografiji, težnja je svakog reportera. A upravo to uspjelo je britanskom fotografu Adamu Spenceru Youngu kada je priču o Konavlima ispričao u poznatom modnom časopisu *Vogue* portretom tada 92-godišnje bake Luce Đuratović, fotografirane u konavoskoj narodnoj nošnji. Iako nas je u međuvremenu ova uvijek nasmijana mudra starica napustila, doživjela je da se njenim fotografijama, alegoriji Konavala, na platformi *Photo Vogue* koja je dio *Voguea Italija*, prošle godine divi čitav svijet.

Fotografije su snimljene u sklopu projekta *Refleksije*.

„Namjera mi je bila susresti se sa stvarnim ljudima i postaviti im niz pitanja o životu, a sve s ciljem da na kraju napravim knjigu fotografija koja će sadržavati savjete o životu za mlade ljude. Uz to, želio sam iskoristiti priliku koja mi se pružila i pokušati ovjekovječiti hrvatsku kulturu i tradiciju koja me fascinirala otkada sam bio dijete“, ispričao je Spencer Young koji je dubrovački kraj prvi puta posjetio još kao trogodišnjak.

Zaista je posebno umijeće prenijeti u portretu jedne osobe sve ono što Konavle jesu, a Adam Spencer Young u tome je uspio. Vibrantne boje Konavala ovaj neuobičajeni fotomodel učinio je još ljepšima. Fotograf iz Manchestera specijaliziran je za portrete, modu i glazbu. Inspiracija su mu pionirska moda, slavni glazbenici i radovi kolega fotografa iz kasnih 70-ih i 80-ih godina, a oduševljen je poviješću i putovanjima. Tijekom karijere radio je kao fotograf u glazbenoj industriji i imao je priliku surađivati s mnogim slavnim osobama i velikim bendovima, no još više se voli povezati sa svojim modelima, stvarnim ljudima, a tu je iskru osjetio kada je fotografirao tetu Lucu Đuratović.

„Posjetio sam tetu Lucu u Konavlima, u njenom domu i selu koje se nalazi na samoj hrvatskoj granici prema Crnoj

Gori, fotografirao sam je za moju seriju refleksivnih portreta. Imala je 92 godine i još uvijek je bila u žalosti zbog smrti svog supruga prije nekoliko godina. Jedna je od rijetkih mještana koji još uvijek njeguju jaku hrvatsku tradiciju i odijevanje...“, napisao je Adam Spencer Young na svom Instagram profilu, gdje je objavio i fotografije Luce Đuratović sa stranica najluk-suznijeg svjetskog časopisa. Susret s Lucom bez sumnje ga se duboko dojmio, pa je fotografiju na kojima se radosno, od srca smije označio kao najdražu. Osmijeh i predivna narodna nošnja, koju je tete Luce nosila svakodnevno, inspirirala je i oduševila sve koji su fotografiju vidjeli.

„Nije govorila ni riječ engleskog, ali me je dočekala raširenih ruku. Samo jednom u životu napustila je selo, kad su Talijani došli za vrijeme Drugog svjetskog rata. Opisala je kako je izdržala težak život, ali je brzo potvrdila da je bio sretan. Tajna sreće je da budete zahvalni za ono što imate, rekla je, da budete zahvalni Bogu i da ništa ne uzimate zdravo za gotovo“, napisao je Spencer Young riječi tete Luce koje su ga se najviše dojmile.

„Odlučio sam snimiti portret u njenom stražnjem vrtu pokraj stabla masline – to se Luci jako svidjelo“, napisao je. „Maslina je jedno od najomiljenijih i najsvetijih stabala te simbol mira i prijateljstva, a zatim je opisala kako je za nju ovo stablo predstavljalo obitelj i snagu.“

Obitelj i snaga. Životna priča u jednoj fotografiji. I cijele Konavle u tom jednom portretu. Tradicija, ljepota, mudrost, ponos i srdačnost dobrodošlice, sve je to na fotografiji starice u konavoskoj narodnoj nošnji, ispred njene kuće u Vitaljini, pod stablom masline. Fotografije zrače ljepotom, baš kako i treba biti u *Vogueu*, a publika je izvrsno reagirala na njih. Adam Spencer Young kazao je kako su neke od poruka koje je dobio nevjerovatno dirljive i da se njegov trud zaista isplatio. Zato će nastojati nastaviti ovakve lijepe priče.



# At the age of 92, she thrilled the world from the pages of **Vogue**

“Family and strength. A life story in one photograph. And all of Konavle in that one portrait. Tradition, beauty, wisdom, pride, and welcoming hospitality, all this is in the photo of an old woman in Konavle folk costume, in front of her house in Vitaljina, under an olive tree.

To present a country and its people, the beauty of the space, and the strength of the spirit of a place in just one image is the aspiration of every photographer. That's exactly what British photographer Adam Spencer Young did when he told the story of Konavle in the famous *Vogue* fashion magazine through a portrait of the then 92-year-old grandmother Luce Đuratović, photographed in traditional Konavle folk costume. Although in the meantime this always smiling, wise old woman has left us, she lived to see her photos, the allegory of Konavle, last year on the *Photo Vogue* platform that is part of *Vogue Italy*, were they were admired by the whole world.

The photos were taken as part of the “Reflections” project.

“My intention was to meet real people and ask them a series of questions about life, all with the aim of eventually making a photo book that would contain life advice for young people. In addition, I wanted to take advantage of the

opportunity that came my way and try to immortalize the Croatian culture and tradition that has fascinated me since I was a child,” said Spencer Young, who visited the Dubrovnik area for the first time when he was only three years old.

It is really a special art to convey all that Konavle is in the portrait of one person, and Adam Spencer Young succeeded in this. The vibrant colors of Konavle made this unusual photo model even more beautiful. The Manchester photographer specializes in portraits, fashion, and music. He is inspired by Pioneer fashion, famous musicians, and the works of fellow photographers from the late '70s and '80s, and he is delighted by history and travel. During his career, he worked as a photographer in the music industry and had the opportunity to collaborate with many celebrities and big bands. Even more than this, he loves to connect with his models, real people, and he felt this spark when he photographed *teta* (auntie) Luce Đuratović.







"I met Luce on the Croatian border at Konavle, which is near Montenegro, as part of an ongoing reflective portrait series. She was 92 and still in mourning from the death of her husband several years earlier. She is one of few local people who still uphold strong Croat traditions and dress...", wrote Adam Spencer Young on his Instagram profile where he also posted photos of Luce Đuratović from the pages of the world's most luxurious magazine. The encounter with Luce no doubt impressed him deeply, and he indicated that the photo of her smiling joyfully and heartily, was his favorite. The smile and beautiful folk costume, which *teta* Luce wore every day, inspired and delighted everyone who saw the photo.

"She didn't speak a word of English but welcomed me with open arms. My cousin Kim Lucia Butigan acted as a translator, and told me that she had only ever left the village once in her lifetime – when the Italians came during the second World War. She described how she had endured a hard life but was quick to affirm that it was a happy one. The secret to this happiness, I was told, is to be grateful for what

you do have, be thankful to God, and don't take anything for granted," Spencer Young wrote, echoing *teta* Luce's words that impressed him the most.

"I decided to take her portrait in her back garden beside an olive tree – this pleased Luce greatly. Apparently, the olive tree is one the most beloved and sacred trees, and a symbol of peace and friendship. She went on to describe how personally to her this particular tree represented family and strength."

Family and strength. A life story in one photograph. And all of Konavle in that one portrait. Tradition, beauty, wisdom, pride, and welcoming hospitality, all this is in the photo of an old woman in Konavle folk costume, in front of her house in Vitaljina, under an olive tree. The photos radiate beauty, just as it should be in *Vogue*, and the public responded wonderfully to them. Adam Spencer Young said some of the messages he received were incredibly moving and that his efforts had really paid off. That's why he plans to continue with these beautiful stories.



# MITREJ U SELU MOČIĆI



Mitrej u Tominoj jami, Konavle / Mithraeum in Tomina jama, Konavle

## Svjedočanstvo kulta Rimskog Carstva u Konavlima

**“ Ponajbolje dokaze postojanja Mitrina kulta u Konavlima, odnosno na području rimske kolonije Epidaur imamo u reljefu s prikazom Mitrine tauroktonije, koji je s lokacije crkvice sv. Đurđa (15. st.) prenesen i uzidan u podrumu rodne kuće Baltazara Bogišića te u mitreju u Tominoj jami, prirodnom speleju u selu Močići u Konavlima. Datira u razdoblje 200. – 350. godine.**

**K**onavle obiluju nalazima iz pretpovijesnih i povijesnih epoha. Premda su još uvijek nepotpuno arheološki istražene, spoznaja povijesno-kulturnog naslijeđa ipak je omogućena u popriličnoj mjeri. Tako, primjerice, znamo da je za Rimskoga Carstva na području Konavala bilo poklonika kultova Jupitera, Minerve, Dijane, Asklepija, cara i Mitre.

Od spomenutih, kult Mitre bio je najrasprostranjeniji, i to poglavito u doba kasnog Carstva, kad je Mitra proglašen državnim božanstvom. Do da-



nas je na području koje je obuhvaćalo Rimsko Carstvo pronađeno pedesetak Mitrinih svetišta. Budući da su prosječno mogla primiti do dvadesetak iniciranih, pokatkad i puno manje (npr. mitrej od 2m<sup>2</sup> pronađen je na širem području Pariza, također jedan u Londonu), pretpostavlja se da je moralo biti na stotine svetišta.

Ponajbolje dokaze postojanja Mitri- na kulta u Konavlima, odnosno na području rimske kolonije Epidaur imamo u reljefu s prikazom Mitrine tauroktonije, koji je s lokacije crkvice sv. Đurđa (15. st.) prenesen i uzidan u podrumu rodne kuće Baltazara Bogišića te u mitreju u Tominoj jami, prirodnom speleju u selu Močići u Konavlima. Datira u razdoblje 200. – 350. godine. Glasoviti britanski arheolog i povjesničar Arthur

John Evans opisao je i skicirao oba reljefa u svojoj knjizi *Istraživanja starina u Iliriku* objavljenj 1883. godine.

Zasad nije precizno utvrđeno kako je i kada nastao kult Mitre u Konavlima, no po svoj prilici za to su zaslužne vojničke posade koje su povremeno logorovale u Epidauru. Naime, iz kamenih zapisa znamo da su u 1. stoljeću ovdje bile stacionirane posade 6. i 8. kohorte dobrovoljaca, svaka s 400 – 600 vojnika. Rimsko Carstvo skrbilo je o svojim vojnicima, pa bi veterani nakon službe dobivali zemlju i određenu isplatu u novcu (*pensio*). Tako se i nekolicina veterana s obiteljima naknadno nastanila u Epidauru i nastavila kult.

Iako ga spominju neki antički autori (Plutarh, Statij i dr.), zbog činjenice da je bio misterijski, odnosno da se tajno

znanje prenosilo isključivo iniciranim i jedino usmeno, ne postoje nikakvi liturgijski zapisi o rimskom kultu Mitre. Izuzetak tomu nekoliko je stihova upisanih na zidu mitreja kojega su fratri augustinci pronašli 1934. ispod bazilike sv. Priske na rimskome brežuljku Aventin, a kojeg su nizozemski arheolozi u potpunosti pročistili dvadesetak godina poslije. Unatoč nedostatku liturgije, po simbolici u arheološkim dokazima moguće je zaključiti kako je rimski mitraizam poučavao vječno blaženstvo u koje, kao nagradu za vođenje jednostavna i krjeposna života, posvećenoga uvodi iz stijene rođeni bog Mitra.

Do oko 1970. godine tumačenje toga kulta uvelike se, ako ne i u potpunosti, naslanjalo na tezu belgijskog istraživača Franza Cummonta, prema kojoj je



Freska iz mitreja u Marinu, Italija / Fresco in mithraeum in Marino, Italy (Dan Diffendale @ FLICKR)





Skica reljefa iz mitreja u Tominoj jami, Konavle / Sketch of the relief in mithraeum in Tomina jama, Konavle. Arthur John Evans, 1883.

rimski Mitra manje-više izravan vojni uvoz štovanja istoimenog indoiranskog božanstva s istočnih bojišta. Noviji dokazi snažno ukazuju na to da je rimski misterijski kult Mitre zapravo autohtoni religijski sustav Rimskog Carstva. Razlika između zapadnjačkog boga Mitre, koji je u posvetnim zapisima poistovjećen s vrhovnim Nepobjedivim Suncem (*Sol Invictus*), i istočnjačkoga boga Mitre, koji tamo predstavlja sekundarno, manje važno božanstvo dobrih odnosa i dogovora/ugovora, zorno vidimo u prikazu tau-roktonije, odnosno u prikazu mladića Mitre koji ubija bika, preslike s mnogih već postojećih reljefa u spomen pobjeda rimskih legija, a kojega nema kod nijedne inačice kulta Mitre izvan Rimskog Carstva. U prilog tezi autohtonosti kulta ističe se činjenica da su stupnjevi iniciranih održavali jasnu podjelu rimskog društva.

Općenito prihvaćena gradacija duhovnih razina iniciranih uključivala je sedam mističnih stupnjeva simbolič-

nih naziva: Gavran (*Corax*), Zaručnik (*Nymphus*), a ponegdje i Prebivalac u kripti (*Cryphius*), Vojnik (*Miles*), Lav (*Leo*), Perzijac (*Perses*), Sunčev trkač/glasonoša (*Heliodromus*) i Otac (*Pater*).

Iako se nagađa i suprotno, iz većine dosad poznatih podataka čini se da su u kult bili inicirani isključivo muškarci, ponajprije vojnici i trgovci, ali i oni iz svih drugih društvenih strata, od robova do senatora. Među njima se čak našao i car Marko Aurelije Antonin, nadimka Karakala.

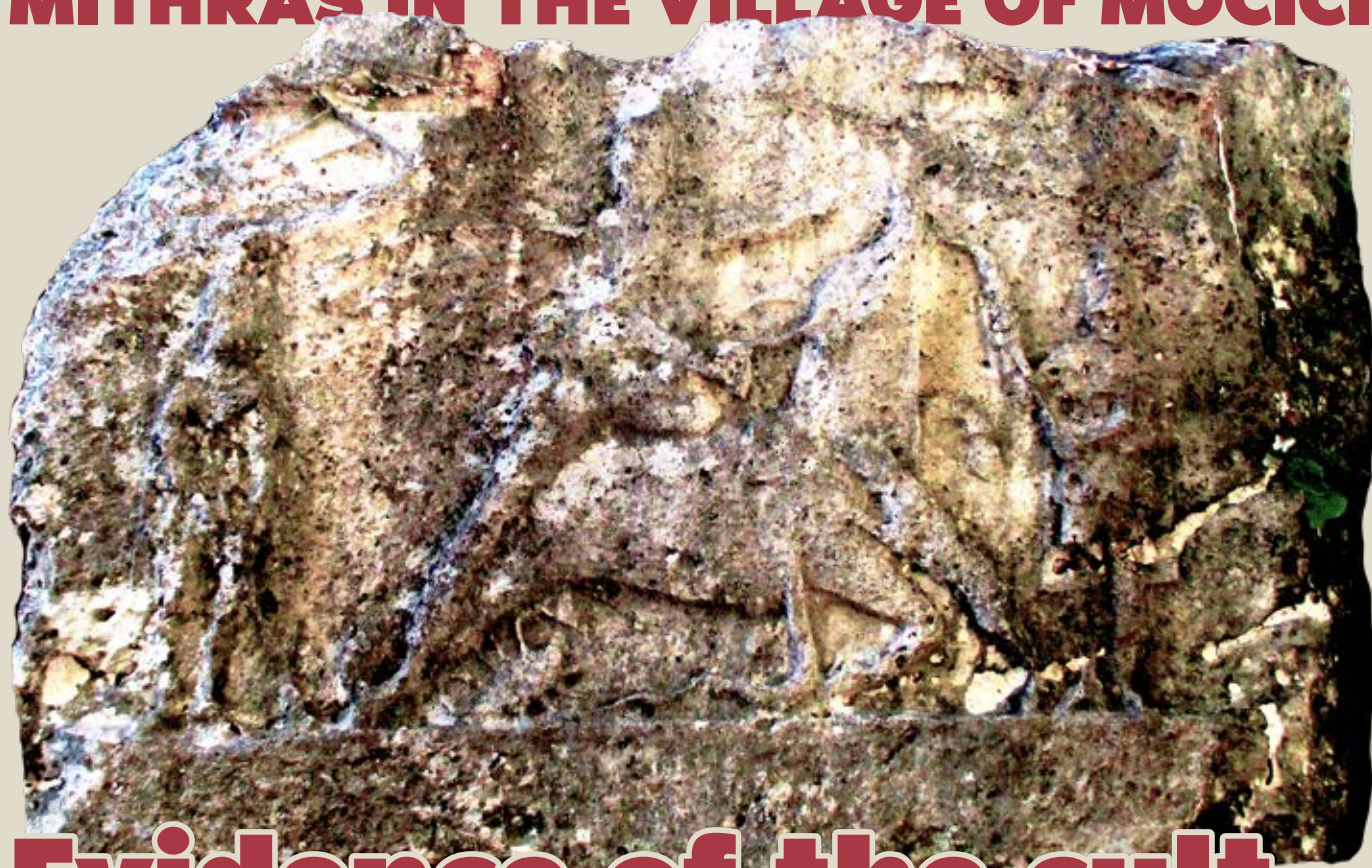
Rimski mitraizam utjelovljuje značajke astrologije i kulta sunca, s ritualima i mitologijom posuđenima iz zoroastrizma, grčke mitologije i egipatske religije. Zanimljiva astronomsko-astrološka simbolika na pronađenim freskama i reljefnim prikazima očita je i na reljefu uklesanom u živoj stijeni u mitreju u Tominoj jami. U centru prikaza je Mitra u trenutku ubijanja pokleknutog bika, podno kojeg su škorpion, zmija i pas. U gornjem lijevom kutu je Sol, od kojega zrake preko Gavrana

dopiru do Mitre, a u desnom kutu je Luna. Lijevo i desno od Mitre prikazani su dadofori, Perzijci, lijevi (*Cautes*) s uzdignutom te desni (*Cautopates*) sa spuštenom bakljom. Teza da su prikazani likovi pandan zviježdima, a glavne odrednice etablirane položajem Sunca u četiri ključne godišnje točke (zimski i ljetni solsticij, proljetni i jesenski ekvinocij) smislena je te navodi na zaključak kako cjelokupan prikaz alegorijski tumači mitričku kozmogoniju, eshatologiju i soteriološka obećanja sljedbenicima Mitre.

Rast kršćanstva i pobjeda vojske tetrarha Konstantina Velikog (pod oznakama kristograma) u bitci kraj Milvijskog mosta protiv vojske tetrarha Maksencija 312. godine dodatno su oslabili već odumirući kult Mitre. Iako ga je car Teodozije I. zabranio 391., zajedno s ostalim poganskim kultovima, još neko vrijeme održao se u rubnim dijelovima Carstva.



# MITHRAS IN THE VILLAGE OF MOČIĆI



## Evidence of the cult of the Roman Empire in Konavle

**“ The best evidence of the existence of Cult of Mithras in today’s Konavle is in a relief depicting Mithras’ tauroctony, which was transferred from the location of the Church of St. George (15<sup>th</sup> century) and was walled-in at the basement of the home where Baltazar Bogišić was born, and in the Mithreum in Toma’s Pit – a natural cave in the village of Močići in Konavle. It dates to the period 200–350 AD.**

**K**onavle abound in finds from pre-historic and historical epochs. Although the area has still not been completely archaeologically explored, the finds in the area have contributed greatly to the knowledge of historical and cultural heritage. Thus, for example, we know that during the Roman Empire in the area of Konavle there were devotees of the cults of Jupiter, Minerva, Diana, Asclepius, the Emperor, and Mithras.

Of these, the Cult of Mithras was the most widespread, especially during the late Empire when Mithras was de-



clared a state deity. To date, about fifty shrines of Mithras have been found in the area that encompassed the Roman Empire. Since on average they could accommodate up to twenty initiates, sometimes fewer (e.g., a 2m<sup>2</sup> Mithraeum was found in the greater Paris area and also one in London), it is assumed that there must have been hundreds of them.

The best evidence of the existence of Cult of Mithras in today's Konavle, or rather, the area of the Roman colony of Epidaurus, is in a relief depicting Mithras' tauroctony, which was transferred from the location of the Church of St. George (15th century) and was walled-in at the basement of the home where Baltazar Bogišić was born, and in the Mithreum in Toma's Pit – a natural cave in the village of Močići in Konavle. It dates to the period 200–350 AD. The renowned British archaeologist and historian Arthur John Evans described and sketched both reliefs in his book *Explorations of Antiquities in Illyricum* published in 1883.

For now, it has not been precisely determined how and when the Cult of Mithras was formed in Konavle, but it is likely that military crews who oc-

asionally camped in Epidaurus were responsible. Specifically, from stone records we know that in the first century, crews of the 6th and 8th cohorts of volunteers were stationed here, each with 400-600 soldiers. The Roman Empire took care of its soldiers, so veterans would receive land and payment in money (*pensio*) after the service. Thus, a few veterans with families subsequently settled in Epidaurus and continued the cult.

Although mentioned by some ancient authors such as Plutarch and Statius due to the fact that it was mysterious, that is, that secret knowledge was transmitted exclusively to the initiated and only orally, there are no liturgical records of the Roman Cult of Mithras. An exception to this are a few verses inscribed on the wall of the Mithraeum found by the Augustinian friars in 1934 under the St. Prisca Basilica on the Roman hill Aventine, and then completely restored by Dutch archaeologists 20 years later. Despite the lack of liturgy, from the symbolism in archaeological evidence it is possible to conclude that Roman Mithraism taught eternal bliss into which the consecrated person is introduced by

the god Mithras, as reward for leading a simple and virtuous life.

Until about 1970, the interpretation of this cult largely, if not entirely, relied on the work of the Belgian explorer Franz Cummont, according to which the Roman Mithras was more or less a direct military "import" of the veneration of the Indo-Iranian deity of the same name from the eastern battlefields. More recent evidence strongly suggests that the Roman mystery cult of Mithras is actually the indigenous religious system of the Roman Empire. The difference between the Western god Mithras, identified in the sanctifying records with the supreme Invincible Sun (*Sol Invictus*), and the Eastern god Mithras, who represents a secondary, less important deity of good relations and agreements/contracts, is clearly seen in the depiction of tauroctony, i.e. in the depiction of a young man (Mithras) killing a bull – a copy of depictions from many already existing reliefs honoring the victories of the Roman legions, which does not exist in any version of the Cult of Mithras outside the Roman Empire. In support of the thesis of the cult's autochthony is the fact that the respective degree







Mitrički gem iz Epidaura, Konavle / Sketch of the mithracic gem from Epidaura, Konavle. Arthur John Evans, 1883.

levels of the initiated reflected a clear division of Roman society.

The generally accepted progression of the spiritual levels of the initiated included seven mystical degrees symbolically named: Raven (*Corax*), Betrothed (*Nymphus*) – sometimes Crypt-dweller (*Cryphius*), Soldier (*Miles*), Lion (Leo), Persian (*Perses*), Sun Runner/Messenger (*Heliodromus*), and Father (*Pater*).

Although it is also speculated to the contrary, from most of the data known so far, it seems that members of the cult were exclusively men – primarily soldiers and merchants, but also those from all other social ranks, from slaves to senators. Among them was even Emperor Marcus Aurelius Antoninus, nicknamed Caracalla.

Roman Mithraism embodies features of astrology and the cult of the

sun, with rituals and mythology borrowed from Zoroastrianism, Greek mythology, and Egyptian religion. Interesting astronomical and astrological symbolism found in relief and fresco representations is also evident on the relief carved into the living rock in the Mithreum in Toma's Pit. In the center of the depiction is Mithras at the moment of killing the prostrated bull, at the foot of which are a scorpion, a snake, and a dog. In the upper left corner is Sol, from which rays across Raven reach Mithras, and in the right corner is Luna. To the left and right of Mithras torchbearers, or Persian *dado-phors*, are shown, left (*Cautes*) with a raised torch, right (*Cautopates*) with a lowered torch. The interpretation is that the characters depicted are the counterpart to the constellations, and

the main determinants established by the position of the Sun at four key annual points (winter and summer solstices, spring and autumn equinoxes) is meaningful and inevitably leads to the conclusion that the entire depiction allegorically interprets the Mithracic cosmogony, eschatology, and soteriological promises to the followers of Mithras.

The rise of Christianity and the victory in 312 of the army of the tetrarch Constantine the Great (under Christogram insignia) in the battle near the Milvian Bridge against the army of the tetrarch Maxentius, further weakened the already dying Cult of Mithras. Although it was banned, along with other pagan cults, by Emperor Theodosius I in 391, it continued to exist for some time in the peripheral areas of the Empire.



# Vrhunski grk raste u samo jednom konavoskom vinogradu

“ Ljubav, upornost i znanje uloženo u obiteljsku tradiciju proizvodnje vina staru preko stotinu godina, vraća se ovoj obitelji mnogostruko. U podrumu kojega vodi četvrta generacija obitelji Miljas, najnovijom tehnologijom i pod budnim okom enologa i vinara Zvonka proizvode se vrhunska vina od autohtonih sorti vinove loze: malvasije dubrovačke, grka, maraštine, crljenka i plavca maloga.

Ljubav prema zemlji, poštivanje obiteljske tradicije i saznanje da svaki trud oplemenjen znanjem omogućuje napredak, utkani su u svaku kapljicu kvalitetnih i vrhunskih vina koja se proizvode u Konavlima. No, ono što je najvažnije upravo je to da je u uzgoj autohtonih sorti vinove loze, kakve se mogu pronaći u većini konavoskih vinograda, utkana odanost zavijaču kojemu se pripada. I ponos i inat da smo rođeni u klimatski i prirodno obdarenom kraju u kojemu rađaju trsovi s kojima se možemo podići svijetu. U konavoskim podrumima proizvode se vina koja stoje uz bok svjetskih sorti, dokazuje to i sve veći broj prestižnih nagrada koje s natjecanja stižu u konavoske kuće.

Sve te sastavnice koje se grle i iz kojih se rađaju vina o kojima se priča s poštovanjem i u stručnim krugovima, a ne samo za stolom, godinama njeguje obitelj Miljas u malenom konavoskom selu Mihanići. Njihov podrum nalazi se u kući podignutoj 1897. godine, prvoj kući koja je





**Miljas**  
VINARIJA WINERY  
1897

izgrađena u blagorodnom Konavoskom polju. Na istom se mjestu nalazi sve do danas jer ju je obitelj Miljas obnovila nakon Domovinskog rata 1991. godine u kojemu je bila devastirana.

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Nakon Domovinskog rata u kojemu su brojne konavoske kuće i gospodarski objekti spaljeni i uništeni, ni obitelj Miljas, poput brojnih prkosnih Konavljana, ne dopušta da ih se obeshrabri i raseli. Braća Miho i Ivo, dundo i otac sadašnjih perjanica vinarije Miljas, tada podižu novu, modernu vinariju, obnavljaju stare vinograde, a posebno stare sorte grk i malvasiju dubrovačku koja je bila pred izumiranjem.

Prije više od dvadesetak godina Miljasi su među prvim vinarima u Konavlima dobili oznaku izvornosti za svoja vina, a otada čitavo vrijeme kontinuirano proizvode vrhunska i kvalitetna vina od autohtonih sorti, koja prepoznaju i najiskusnija i najkritičnija nepca na

organiziranim natjecanjima vinara. Za svog Grka iz berbe 2019. Zvonko Miljas doma je donio broncu s prestižnog *International Wine Challenge* natjecanja, dok su se među brojnim nagradama našle i one koje su osvojene na hrvatskim natjecanjima kvalitete od *Sabatine*, *Dubrovnik wine festivala*, do *Vinistre* na kojoj se 2022. godine njihova Malvasija dubrovačka okitila zlatom.

Ono što obitelj Miljas izdvaja od ostalih vinogradara i vinara na ovom području je uzgoj loze grka, budući da je jedino oni imaju u Konavlima. Vinar Zvonko nimalo ne dvojiti kada kaže: "Kad piješ grk, siguran si da piješ jako, jako dobro vino." Vjerojatno se ne kaže to uzaludno, jer veže se uz grka mitska legenda kako je to loza koja je rasla ispod drevnog Olimpa, pa su s nje vino i sami bogovi pili. Grk je veoma specifična autohtona sorta koja ima samo ženske funkcionalne dijelove cvijeta, pa joj za rađanje treba ljubav u paru, a *partnera* najradije pronađe u plavcu malom.

Simbioza plavca malog i grka rezultira snažnim, osebnim bijelim vinom na koje ne ostaje ravnodušno ni nepce najistančanijih degustatora i znalaca. Proizvodnja grka na ovim prostorima ponajviše se vezuje za Lumbardu na otoku Korčuli. Ona je jedina sorta koja je uspjela preživjeti katastrofičnu peronosporu s početka 20. stoljeća, pa se zato pomalo i s čuđenjem prihva-





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ća podatak da se grk može pronaći i u konavoskom vinogorju. Obitelj Miljas jedina ga uzgaja, i to unatrag osamdeset godina. Zvonko i Miho pamte još od djetinjstva kako je bačva s grkom u njihovom obiteljskom podrumu uvijek stajala na mjestu izdvojenom od ostalih sorti vina koje su proizvodili njihovi stari. Grka nije bilo u izobilju, a u nje mu se uživalo jedino na blagdan sv. Mihovila, sveca koji se slavi kao nebeski zaštitnik njihova sela. Ako bi u bačvi ostala koja litra, nakon što bi s najboljim vinom koje su imali nazdravili sa svojim brojnim gostima, izvadila bi se na stol na blagdan sv. Antuna. Grk se u obitelji Miljas nije pio *običnim* danima, bio je predragocjen i kad bi se iznio na stol, bio je to znak velikog poštovanja i slavlja u kući.

Vremena su se promijenila, ali ostao je poseban odnos prema grku u obitelji Miljas, iako to nije jedino vrhunsko vino koje izlazi iz njihova po-

druma. Uz grka, s potpisom Miljasa na tržištu su prisutni i vrhunska Malvasija dubrovačka te Cuvee Blanc (malvasija/maraština), kao i tri kvalitetna vina Rosé (Crljenak/Plavac), Maraština i Plavac mali, zatim dva nova vina koja bi upravo trebala izaći na tržište, a to je vrhunski Crljenak (zinfandel) i jedno orange vino koje je oda staroj tradiciji, vino napravljeno kao što su stari Miljasi radili.

Kad bi se mogao barem na trenutak vratiti i poviriti u podrum u kojemu danas braća Zvonko i Miho složno rade i promišljaju o budućnosti stoljetnog obiteljskog posla na konavoskoj zemlji, njihov bi pradjed mogao biti zadovoljan. Genetika je napravila svoje. Na poboljšanjima okusa vina Miljas radi se u kontinuitetu i rezultati ne izostaju, a Zvonku i Mihi danas je najviše žao što je u Domovinskom ratu 1991. vatra progutala i pradjedovu diplomu koju je u Beču dobio kao nagradu za svoja vina.



# The famous Grk wine variety only grows in one vineyard in Konavle

“ The love, perseverance, and knowledge invested in the family tradition of wine production, which is over 100 years old, comes back to this family many times over. In the cellar run by the fourth generation of the Miljas family, with the latest technology and under the watchful eye of oenologist and winemaker Zvonko, top quality wines are produced from indigenous grape varieties: Dubrovnik Malvasia, Grk, Maraština, Crljenak (Zinfandel), and Plavac Mali.







**L**ove for the land, respect for family tradition, and the awareness that every effort enriched with knowledge enables progress, are woven into every drop of wine produced in Konavle. However, what is most important is that loyalty to the homeland is woven into the cultivation of indigenous grape varieties, which can be found in most Konavle vineyards. In addition, our wines are enriched with the pride and perseverance that we were born in a climatically and naturally endowed area where vines grow, of which we can boast to the world. In Konavle cellars, wines that stand alongside the world's best varieties are produced, as is evidenced by the increasing number of prestigious awards from competitions that are won by Konavle establishments.

All these components that are embraced and from which wines that are talked about with respect in expert circles are born, and not only at the table, have for years been nurtured by the Miljas family in the small Konavle village of Mihanići. Their wine cellar is

located in a house erected in 1897, the first house that was built in the fertile Konavle valley. It remains in the same place to this day because the Miljas family rebuilt it after it was devastated in the Homeland War in 1991.

The love, perseverance, and knowledge invested in the family tradition of wine production, which is over 100 years old, comes back to this family many times over. In the cellar run by the fourth generation of the Miljas family, with the latest technology and under the watchful eye of oenologist and winemaker Zvonko, top quality wines are produced from indigenous grape varieties: Dubrovnik Malvasia, Grk, Maraština, Crljenak (Zinfandel), and Plavac Mali. His brother Miho, with a degree in management, is in charge of marketing and product placement on the market.

After the Homeland War, in which numerous Konavle houses and commercial buildings were burned and destroyed, the Miljas family, like many resilient people from Konavle, did not allow themselves to be discouraged

and displaced. The brothers Miho and Ivo, the uncle and father of the current heads of the Miljas winery, built a new, modern winery, while restoring old vineyards, especially the old varieties of Grk and Dubrovnik Malvasia, the latter which was about to die out.

More than 20 years ago, the Miljas family was among the first winemakers in Konavle to receive the designation of origin for their wines, and since then they have been continuously producing quality and premium quality wines from indigenous varieties, which are recognized by the most experienced and critical palates at wine competitions. For his 2019 vintage Grk, Zvonko Miljas brought home bronze from the prestigious *International Wine Challenge* competition, and among numerous awards there were also those won at Croatian quality competitions from *Sabatina*, to the *Dubrovnik Wine Festival*, and *Vinistra*, where in 2022 their Dubrovnik Malvasia won gold.

What sets the Miljas family apart from the rest of winegrowers and winemakers in this area is the cultivation



**“ Grk is a very specific indigenous variety as its flower only has female functional parts, so in order to produce fruit , it needs love in a couple, and it prefers to find a partner in the Plavac Mali variety.**

of the Grk variety; they are the only ones in Konavle who have it. Wine-maker Zvonko has no doubts when he says: “When you drink Grk, you are certain that you drink very, very good wine.” It is probably not said in vain, because it is associated with the Greek legend that it is a variety that grew under ancient Mount Olympus, so the gods themselves drank wine from the fruits of the vines. Grk is a very specific indigenous variety as its flower only has female functional parts, so in order to produce fruit , it needs love in a couple, and it prefers to find a partner in the Plavac Mali variety.

The symbiosis of Plavac Mali and Grk results in a strong, distinctive white wine to which even the palate of the most refined tasters and connoisseurs does not remain indifferent. The production of Grk in this region is mostly associated with Lumbarda on the island of Korčula. It is the only variety that managed to survive the catastrophic Peronospora disease from the beginning of the 20th century, so it is somewhat surprising that Grk can also be found in Konavle vineyards. The Miljas family is the only one who grows it, going back 80 years. Zvonko and Miho still remember from childhood how a barrel with Grk always stood in a place apart in their family cellar from other varieties of wine produced by their ancestors. Grk was not abundant, and it was only enjoyed on the feast of St. Michael, the saint who is celebrated as the heavenly protector of their village. If a few liters remained in the barrel, after toasting with the best wine they had with their numerous guests, it would be brought out onto the table on the feast of St. Anthony. In the Miljas family, Grk was not drunk on ordinary days, it was too precious. When it was brought to the table, it was a sign of great respect and celebration in the house.



Times have changed, but a special attitude towards Grk has remained in the Miljas family, although it is not the only premium quality wine produced in their cellar. In addition to Grk, on the market the Miljas brand also includes top quality Dubrovnik Malvasia and Cuvée Blanc (Malvasia/Maraština), as well as three quality wines, Rosé (Crljenak/Plavac), Maraština, and Plavac Mali. Two new wines are just about to appear on the market, namely the premium quality Crljenak (Zinfandel) and one orange wine that represents an homage to the old tradition, wine made as the Miljas ancestors used to.

If their great-grandfather could only for a moment go come back and peek into the cellar where nowadays brothers Zvonko and Miho work together and think about the future of a centuries-old family business on Konavle land, he would be pleased. Genetics played their part. Improvements in the taste of Miljas wine are continuously being worked on and the results are notable. Zvonko and Miho most regret that in the Homeland War in 1991, fire consumed their great-grandfather's diploma that he received in Vienna as a reward for his wines.







**“ Konavle i vino oduvijek su bili nerazdvojni, a od 1978. godine i službeno jedna družina postaje predvodnik štovanja tradicije vinskih običaja. Za neke je vino tek alkoholno piće, no svi priznaju da vinske boje, mirisi i arome u čovjeku pobuđuju radost, pozitivne misli, osjećaje i ljepotu.**

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Komaji su selo u Donjoj bandi u Konavlima, a njihova je mornarica poznata po svojoj vinskoj priči. Da bismo shvatili borbu koju su oni vodili, trebamo razjasniti tko su uopće kalaši i otkud u Komajima mornarica. Članovi ovog društva spremno pojašnjavaju da su kalaši ljudi koji vole lijepo živjeti, a malo ili ništa ne raditi. No, otkud takvi među vrijednim ljudima u Konavlima? Naime, vraćamo se u vrijeme kada su Konavljani krenuli na školovanje i počeli putovati, za razliku od starijih generacija koje su uglavnom radile fizičke poslove u poljima. Šetnja po svijetu i učenje u školama iznjedrili su i nove poslovice u narodu poput one: *Uči sinko da ne moraš raditi.*





“Baš tako su govorili naši stari u Konavlima, a moja generacija se toga i držala i kao mladi smo ponekad znali pretjerati, pa su nas prozvali kalašima”, prisjeća se Andro Crvik, jedan od začetnika i osnivača KOKAM-ove družine, koji nam je pojasnio i zašto *mornarica*. Naime, sva bitna događanja ove družine događala su se na moru. Sve je počelo ranije, no službeno je od 1978., kada se skupina mladića povezala kako bi nastavila tradiciju svojih roditelja i djedova, i to uz vino i pjesmu. Svaki slobodni trenutak u proljeće, ljeto i jesen provodili su na moru ispod sela uz vino i pjesmu.

Kokamovci, kažu, i danas žive dosta dobro, a fotografije sa svih festa na moru podsjećaju ih na sve one koji više nisu među njima. Ipak, polako se uključuju i mladi, a ono što im je najbitnije je da se druže i da ih povezuje upravo vino.

Nije se sasvim jednostavno uključiti u ovo društvo. Naime, u KOKAM-u postoji statut za kojeg znaju reći da je demokratski i autokratski. “On je demokratski jer je sve dozvoljeno, no zadnju riječ ipak ima predsjednik emeritus. Kada se društvo razilazi u razmišljanjima, tu je predsjednik, no ako ni odluka predsjednika nije prihvaćena, stupa na snagu predsjednik emeritus koji je uvijek u pravu, a ako iz nekog razloga i nije u pravu, opet je u pravu”, pojašnjavaju nam svoj statut članovi društva.

Priča se uvijek vrtjela oko vina. I sve to kao da je preteča renesanse koja se u vinskom smislu trenutačno događa u Konavlima. “Mi smo samo nastavili i nadogradili priču naših starih jer su i oni, nakon Prvog svjetskog rata, poslije trgovanja o Svetome Martinu imali običaj kušanja mladih vina koja su do tog doba godine prevrela”, skromni su KOKAM-ovci.

“Naši roditelji su još 40-ih godina prošlog stoljeća išli od kuće do kuće s čašama, domaćin bi malim svrdlom probio bačvu u gornjem dijelu i svi bi jedno za drugim natočili vino u svoje



čaše, a posljednji bi bumbakom začepio rupu u bačvi. Tako se nekada kušalo vino. I tada je bila neizbježna pjesma”, prisjeća se poznati konavoski vinar Andro Crvik.

Sveti Martin, Sveti Vinko i Gospa Luncijata tri su značajna datuma u godini u konavoskoj vinskoj priči. Uoči Svetoga Martina nekad davno, između dva svjetska rata, Komajani su išli od vinice do vinice *vrćeti bačve* i *provati* mlada vina. I uvijek se išlo s pjesmom, a imali su i tamburaški sastav. Na Svetoga Vinka počinju radovi u vinogradu, priča nam Andro Crvik, a na Gospu Luncijatu postavlja se bocun vina na spomenik-vinu na Trgu kotarskih velikana. Jedinstven je to spomenik kojega drugdje u Hrvatskoj nećete pronaći. Na sredini tog spomenika stoji bocun najboljeg crnog vina iz sela kojega loza svojim lišćem štiti od toplih ljetnih zraka sunca.

Danas je sasvim drugačije stanje u odnosu na vremena kada su nositelji vinske priče bile velike tvrtke. “Sjećam se toga razdoblja jer sam radio u nekađšnjoj Vinariji Kolić u Komolcu”, priča Andro Crvik te dodaje da je tadašnja organizacija društva utjecala na ra-

zvoj vinarstva. Do 90-ih godina velike vinarije u regionalnim centrima imale su primarnu preradu grožđa, a seljaci su pravili vino za svoje potrebe i sav su višak prodavali upravo tim velikim vinarijama.

Od nastanka Hrvatske privatnici rade svoja vina za tržište i nastala je prava revolucija u kvaliteti vina, a utrka vinara u kvaliteti sve je neizvjesnija. Brojna su vinska natjecanja na kojima sudjeluju konavoski vinari, a njihove nagrade s prestižnih svjetskih natjecanja svjedoče da u svjetskoj ligi igraju uz bok proizvođačima iz poznatih svjetskih vinskih regija.

Logično je da se ovakav odmak od konavoskih vinskih početaka i pravljenja vina za kućne potrebe reflektira i na samu vinsku priču udruženja KOKAM. Naime, iz godine u godinu na njihovom ocjenjivanju vina sve je teže osvojiti prestižne titule najboljih u selu. “Nama je od početka cilj bio kvaliteta”, zaključuje KOKAM-ova družina izuzetno vrijednih bonvivana i hedonista koji i 45 godina nakon osnutka kažu da im je, uz kvalitetu, jako važna i zabava jer se u svima njima, ne zaboravite, još uvijek kriju oni kalaši s početka priče.





**K**onavle and wine have always been inseparable, and since 1978 one society officially became the leader in worshipping the tradition of wine customs. For some, wine is just an alcoholic beverage, but everyone acknowledges that wine's colors, smells, and aromas evoke joy, positive thoughts, feelings, and beauty.

Komaji is a village in Lower Konavle, and their navy is known for its wine story. To understand the struggle they fought, we need to clarify who the *kalaši* people are and where the Komaji navy came from. Members of this group readily clarify that *kalaši* are people who like to live well and do little or nothing. But how do people like these end up among the hardworking people in Konavle? For that, we need to go back to the time when the people of Konavle started to attend school and began to travel, unlike the older generations who mostly did physical work in the fields. Travelling around the world and becoming formally educated spawned new proverbs among

the people like this one: "Study, son, so you don't have to work."

"That's exactly what our ancestors in Konavle used to say, and my generation stuck to it and as young people we sometimes used to overdo it, so they named us *kalaši*," recalls Andro Crvik, one of the originators and founders of the KOKAM Society, who explained to us why the group is called *the Navy*. Namely, all the important events of this group took place at sea. It all started earlier, but it's been official since 1978, when a group of young men bonded in order to continue the tradition of their parents and grandparents, with wine and song. Every spare moment in spring, summer, and autumn was spent by the sea below the village accompanied by wine and song.

The KOKAM members, they say, still live quite well today, and photos from all festivities at sea remind them of all those who are no longer among them. Still, young people are slowly getting involved, and what is most important to them is to socialize and that

they are connected with wine.

It's not that easy to get into this society, because of the rules of the KOKAM statute, which is said to be both democratic and autocratic. "It is democratic because everything is allowed, but the president emeritus still has the last word. When members differ in thinking, there is the president, but if the president's decision is not accepted either, the president emeritus' word is the final one. He is always right, and even if for some reason he is wrong, he is still right," the members of the society explain.

The story always revolved around wine. And all of this appears to be a precursor to the wine renaissance that is currently taking place in Konavle. "We just continued and improved the story of our ancestors because, after the First World War, following the grape harvest around St. Martin's Day, they had the custom of tasting young wines that had 'boiled over,'" say the humble KOKAM members.

"Way back in the 1940s, our parents



# We'll celebrate wine tonight!

**“Konavle and wine have always been inseparable, and since 1978 one society officially became the leader in worshipping the tradition of wine customs. For some, wine is just an alcoholic beverage, but everyone acknowledges that wine's colors, smells, and aromas evoke joy, positive thoughts, feelings, and beauty.**



went from house to house with glasses. The host would pierce the upper part of the wine barrel with a small drill and everyone would pour wine into their glasses one after the other, and the last one would plug the hole in the barrel with cotton. That's how wine used to be tasted. Even then singing was inevitable," recalls the famous Konavle winemaker Andro Crvik.

The feast days of St. Martin, St. Vincent, and Our Lady of Annunciation represent three significant dates of the year in the Konavle wine story. On the eve of St. Martin, once upon a time, between the two World Wars, the Komaji people went from cellar to cellar to *spin barrels* and *taste* young wines. They always sang, accompanied by a tamburitza band. On St. Vincent's day, work in the vineyard begins, tells Andro Crvik, and on Our Lady of Annunciation, a bottle of wine is placed on the wine monument on the Square of the County Greats. It is a unique monument that you will not find elsewhere in Croatia. In the middle of this monument stands a bottle of the best red wine from the village, protected from the warm summer rays of the sun by vine leaves.

Today, the situation is completely different in comparison to the times when the main players of the wine story were large companies. "I remember that period because I worked in the former Kolić Winery in Komolac," says Andro Crvik, and adds that the society influenced the development of winemaking at the time. Until the 1990s, large wineries in regional centers had priority in grape acquisition and processing, while farmers made wine for their own needs and sold all the surplus to these large wineries.

Since the establishment of the Republic of Croatia, private individuals have been making their wines for the market and a true revolution in the quality of wines has taken place. Hence, the outcome of the winemakers' competition for wine quality is increasingly uncertain. Konavle winemakers participate in numerous wine competitions, and their prizes from prestigious world competitions testify that in the world league they play alongside producers from the world's famous wine regions.

It is logical that such a departure from the beginnings of winemaking in Konavle and making wine for

household needs reflects on the wine story of the KOKAM Society. Namely, each year during their wine evaluation event it has become increasingly difficult to win the prestigious title of the best in the village. "Our goal from the beginning was quality," concludes KOKAM's group of diligent *bon vivants* and hedonists who, even 45 years after their foundation, say that, in addition to quality, fun is very important, because in all of them, do not forget, still hide those *kalaši* people from the beginning of the story.





# Vile i njihovi čarobni štapovi







**“ Svaki nastup cavtatskih mažoretkinja prilika je za promociju tog sporta koji se u Cavtatu očuvao pola stoljeća, a gostovanja na svjetskim, europskim i domaćim natjecanjima izuzetno su nam korisna za usporedbu s drugim timovima.**

**S**klad mora, kamena i mediteranskog raslinja u cavtatskoj uvali može zasjeniti tek ljepota djevojaka koje šetaju rivom. Mnoge od njih, čak i nekoliko generacija iste obitelji, ispisale su dio lijepe priče o Cavtatskim mažoretkama koje slave svoj 50. rođendan!

Cavtatske mažoretkinje su, kao pratnja Glazbe Cavtat ili pak samostalno, putovale diljem svijeta, a svaki njihov nastup, s osmijehom i ponosom, pratili su njihovi Cavtaćani, tim više što su uvijek svojim izvedbama i vještinom oduševljavale gledatelje.

Aktivno su krenule raditi 1973. prvim nastupom djevojaka odjevenih u crno-bijele kostime, napravljenih po uzoru na društvenu igru šah, a koje su šivale same sa svojim obiteljima. “Nakon uvježbavanja s gosparom Antunom Kalačićem na igralištu ispod Roka prvi nastup nam je bio mimohod rivom u

pratnji Glazbe Cavtat do hotela Albatros, gdje se tada održavao Karneval fest”, prisjeća se Jele Nikšić, čija je kći dvadesetak godina kasnije krenula majčinih stopama. Nije neobično što su se u proteklih pedeset godina u Cavtatskim mažoretkama izmijenile čak tri generacije iz iste obitelji. Upravo to je potvrda tradicije koja ne posustaje. No, istina, bilo je u svim tim generacijama i djevojaka iz Dubrovnika, Župe i iz cijelih Konavala koje su željele biti mažoretkinje. U počecima su cavtatske mažoretkinje nastupale u prvom redu u Cavtatu i okolici u pratnji Glazbe Cavtat.

“Svaki nastup cavtatskih mažoretkinja prilika je za promociju tog sporta koji se u Cavtatu očuvao pola stoljeća, a gostovanja na svjetskim, europskim i domaćim natjecanjima izuzetno su nam korisna za usporedbu



## POLA STOLJEĆA CAVTATSKIH MAŽORETKINJA







**“ I pored nagrada, ove će djevojke skromno reći da su im najdraži nastupi na cavtatskoj rivi kada pod ritmom koji zadaje Glazba Cavtat postaju najmoćnije ambasadorice svoga kraja.**

s drugim timovima”, ističe predsjednik Hrvatskog saveza mažoretkinja i dugogodišnja čelna osoba Cavtatskih mažoretki Frano Herendija te zahvaljuje na potporama društvenih zajednica, sponzora i prijatelja koji im omogućuju rad.

“Danas imamo pedesetak članica u više sekcija od 5 do 19 godina”, priča nam Ana Radojević koja je u Cavtatskim mažoretkama od 1987. aktivno plesala da bi danas, s dugogodišnjim stažom i iskustvom, bila u ulozi voditeljice. Davne 1987., prisjeća se, radoznalim je dječjim očima promatrala Dijanu Husedžinović koja je tada bila prva, odnosno koja je predvodila mažoretkinje, a maštala je da će jednog dana i ona stati u formaciju i biti uzor nekim novim djevojčicama.

Današnji likovi u animiranim filmovima imaju niz supermoći, a posebnu je moć za Anu Radojević kao malu djevojčicu imala upravo uniforma Cavtatskih mažoretki. Mnogi će se složiti s tim. U tim uniformama djevojke kao da dobiju dodatnu ljepotu i kao da postaju vile koje svojim plesom zaćaraju sve oko sebe. A tu je i ćarobni ćtapić. Upravo taj ćtap, koji u svojim rukama nose mažoretkinje, kroz sve ove godine doćivio je brojne

transformacije. Od onih koje su pravili cavtatski maranguni u kućnim radionicama od drva, preko pompona koji su u Cavtat stigli iz Amerike, do profesionalnih, standardiziranih ćtapova koje danas koriste Cavtatske mažoretki. Vremena se mijenjaju, sustiću nas novi izazovi, novi rekviziti, nove uniforme i novi trendovi u plesu, ali posebna moć cavtatskih mažoretkinja ostaje vjećna.

Nekad su nastupi Cavtatskih mažoretki bili iskljućivo revijalnog tipa, a mažoretkinje i Glazba ćesto su putovali upravo u svrhu promocije svoga kraja diljem drćzave i ćire.

Sredinom devedesetih godina krenula su natjecanja u organizaciji Hrvatskog saveza mažoretkinja. Iako će sada reći da im je tećko izdvojiti neko od osvojenih odlićja, s tih su natjecanja pristigla brojna odlićja, a sinjorine iz Cavtata izvrsno su se snaćle i pokazale svoju kreativnost, upornost i radićnost. Moće se, primjerice, istaknuti njihova titula europskih prvakinja ili bronca na Svjetskom natjecanju u mažoret plesu. I pored nagrada, ove će djevojke skromno reći da su im najdraći nastupi na cavtatskoj rivi kada pod ritmom koji zadaje Glazba Cavtat postaju najmoćnije ambasadorice svoga kraja.



HALF A CENTURY OF CAVTAT MAJORETTES

# Fairies and their magic wands





**“ Every performance of the Cavtat Majorettes represents an opportunity to promote this sport that has been preserved in Cavtat for half a century. Our guest appearances at international, European, and national competitions are extremely useful for us to compare with other teams.**

**T**he harmony of the sea, stone, and Mediterranean vegetation in Cavtat bay can only be overshadowed by the beauty of the girls walking along the waterfront. Many of them, even several generations of the same family, have been part of the beautiful story of the Cavtat Majorettes, who are celebrating their 50th birthday!

The Cavtat Majorettes, whether accompanying the Cavtat Brass Band or independently, have traveled around the world. Each of their performances was followed by people from Cavtat with a smile and pride, all the more so because they always delighted spectators with their skillful performances.

They began in 1973 with the first performance of girls dressed in black and white

costumes, modeled after chess pieces, which they sewed themselves with their families. “After practicing with Mr. Antun Kalačić, our first performance was a parade along the waterfront accompanied by the Cavtat Brass Band, to the Hotel Albatros, where the Carnival Fest was held at the time,” recalls Jele Nikšić, whose daughter followed in her mother’s footsteps some 20 years later. It is not unusual that in the past 50 years, three generations from the same family have taken turns as Cavtat Majorettes, participating in a tradition that has become entrenched in our local culture. Truth be told, in all these generations there were also girls from Dubrovnik, Župa, and from all over Konavle who wanted to be majorettes. In the beginning, the Cavtat Majorettes performed pri-





**“ Despite the awards, these girls will modestly say that their favorite performances are on the Cavtat waterfront when, along with the rhythm set by the Cavtat Brass Band, they become the most powerful ambassadors of their region.**

marily in Cavtat and the surrounding area accompanied by the Cavtat Brass Band.

“Every performance of the Cavtat Majorettes represents an opportunity to promote this sport that has been preserved in Cavtat for half a century. Our guest appearances at international, European, and national competitions are extremely useful for us to compare with other teams,” says the president of the Croatian Majorettes Association and longtime head of Cavtat Majorettes Frano Herendija, who is thankful for the support of local communities, sponsors, and friends who enable their work.

“Today we have about 50 members in several sections from 5 to 19 years old,” says Ana Radojević. She has actively danced with the Cavtat Majorettes since 1987, so that after many years of practice and experience, nowadays she finds herself in the role of artistic director. Back in 1987, she recalls, she watched Dijana Husedžinović, who then led the majorettes, with a child’s

curious eyes, and she fantasized that one day she too would stand in formation and be a role model for a new generation.

For Ana Radojević as a little girl, the uniform of the Cavtat Majorettes had a special power, much like the superpowers given to characters in today’s animated films. Many people will agree with that. In these uniforms, girls seem more beautiful, as if they become fairies who enchant everyone around them with their dancing. And then, there’s the magic wand. It is this baton, which majorettes carry in their hands, that through all these years has undergone numerous transformations, from those made of wood by Cavtat carpenters in home workshops, through cheer poms that came to Cavtat from America, to professional, standardized batons used today by the Cavtat Majorettes. Times are changing, and along with them come new challenges, new props, new uniforms, and new trends in dance, but the special power of the Cavtat Majorettes remains unchanged.





In the past, the performances of the Cavtat Majorettes were exclusively of an exhibition show type, and the majorettes and Cavtat Brass Band often traveled precisely for the purpose of promoting their region throughout the country and beyond.

Competitions organized by the Croatian Majorettes Association began in the mid-1990s. Although they will now say that it is difficult for them to single out some of the medals they won, numerous medals have been received from these competitions, and the young ladies from Cavtat have done a great job and showed their creativity, perseverance, and hard work. One can highlight, for example, their title of European champions or the bronze medal won at the World Majorette Dance Competition. Despite the awards, these girls will modestly say that their favorite performances are on the Cavtat waterfront when, along with the rhythm set by the Cavtat Brass Band, they become the most powerful ambassadors of their region.



ZARON U PLAVETNILO

# **Bogata kolekcija školjki iz svih mora i oceana svijeta u srcu Cavtata**







**“ Ideja je bila da napravimo mjesto na kojem će svi moći naučiti više o prirodi, moru, školjkama. Želimo ljudima pomoći da se povežu sa svijetom u kojem žive, da osvijestimo neslavni i razarajući utjecaj ljudi na prirodu i našu odgovornost da popravimo štetu za generacije koje dolaze.**



**Lj**ubav prema moru i kolekcionarska strast bračnog para Miljan Popović stvorili su u Cavtatu jedinstveno mjesto na kojem se posjetitelji, u pola sata vođene ture, mogu prošetati kroz milijune godina evolucije. Više od 2 i pol tisuće primjeraka različitih školjki iz svih mora i oceana svijeta svjedoči o žilavosti ovih prelijepih, krhkih, jednostavnih bića koja su preživjela svih pet masovnih izumiranja.

O tom čarobnom svijetu morskih stvorenja, koja svoja ranjiva tijela okružuju sedefastim oklopima impresivnih oblika, Neško i Ines govore s velikim oduševljenjem i poštovanjem. Oboje su završili Pomorski fakultet na Sveučilištu u Dubrovniku i tečajeve ronjenja. Svaki dan, nakon posla, s barkom krenu na pučinu i zarone u morske dubine.



Tamo, kako kažu, čovjek uvijek iznova osjeti ljepotu života i nevjerojatno savršenstvo i spokoj prirode.

Njihova velika kolekcija školjaka nastala je sasvim slučajno.

“Uređivali smo dječju sobu za našeg starijeg sina, koji je od malih nogu fasciniran morem. Pokušala sam napraviti pravi morski ambijent. Krenuli smo s pokojom prepariranom ribom, zvjezdicama, mrežama, školjkicama... Zidovi su se popunili i broj primjeraka prerastao je razmjere dječje sobe. Neško je kolekcionar u duši i kada se uhvati neke teme, ne prestaje istraživati jer želi znati sve. To je kao bolest”, uz osmijeh nam opisuje Ines.

Tijekom blagoslova kuća, koji se u Konavlima odvija između Božića i Nove godine, njihov je mali muzej, odnosno dječju sobu blagoslovio cavtatski župnik don Mato i predložio im da tu vrijednu zbirku izlože javnosti u pinakoteci crkve sv. Nikole, u samom središtu Cavtata.

“Sudbina je htjela da je u isto vrijeme jedan drugi kolekcionar, svećenik, zbog skorog umirovljenja pokušavao

zbrinuti dio svoje zbirke s prekrasnim policama za izlaganje. Tako da smo odjednom imali mjesto i način za izlaganje. Pet mjeseci smo po cijele dane radili, uređivali prostor, popisivali, slagali i osmišljavali postav da bismo u svibnju 2022. napokon započeli s radom”, objašnjava Neško Miljan Popović.

“Ideja je bila da napravimo mjesto na kojem će svi moći naučiti više o prirodi, moru, školjkama. Želimo ljudima pomoći da se povežu sa svijetom u kojem žive, da osvijestimo neslavni i razarajući utjecaj ljudi na prirodu i našu odgovornost da popravimo štetu za generacije koje dolaze. Ljudi reagiraju na lijepe stvari i mi ne želimo da se naša izložba doima kao katalog gubitaka; uvid u biološku raznolikost koja je nestala. Školjke nude pristupačan način ponovnog povezivanja ljudi s prirodom, pomažu premostiti jaz između ljudi i živog svijeta oko nas, one nas jednostavno podsjećaju koliko svijet može biti lijep. Otvaranje je izazvalo veliki interes, a svi koji dođu u posjet, izađu dirnuti ljepotom koju poželes zaštititi. Od srca smo kreirali ovaj obitelj-

ski projekt, što znači da se financiramo samo vlastitim postignućima. Što bolje radimo, više možemo ispuniti svoju misiju inspiriranja mladih u proaktivnom čuvanju okoliša”, govori Ines.

“Ovdje je jedna trećina eksponata prikupljena našim rukama, ostatak je kupljen ili razmijenjen. Mi jako puno putujemo. Ponajviše na koncerte rock-glazbe, koju obožavamo. Kombiniramo putovanja na koncerte s lokacijama na kojima se može roniti. Dosad smo ronili u Australiji, na Kubi, Floridi, Jamajci, Maldivima. Gdje god idemo, ronimo, obilazimo plaže, kupujemo primjerke na ribarnicama od lokalnih ribara”, govori Neško, koji osim školjki sakuplja i gitare, koje krase njihovu obiteljsku kuću, a na mnogima su potpisi njegovih omiljenih glazbenika.

“Usprkos brojnim iskustvima ronjenja u svjetskim morima i oceanima, najljepše je roniti u Jadranu”, tvrde suradnici Miljan Popović, a Ines, koja se bavi i podvodnom fotografijom, kaže da je svjetlost i bistrina u jadranskom podmorju neusporediva s tropskim morima.



## Jeste li znali?

- Vrsta školjki cipranki, *Monetaria moneta* bila je jedna od prvih verzija novca, sredstava plaćanja.
- Najotrovnija školjka na svijetu, koja je opasna i za čovjeka, vijetnamski je *Conus geografus*.
- Biseri nastaju tako što školjke oblože kamenčiće sedefom. Kamenčići prilikom filtriranja vode ulaze u oklop školjke i uzrokuju iritaciju koju školjka neutralizira oblaganjem sedefom. U Japanu su isključivo žene izranjale školjke bisernice jer su mogle bolje od muškaraca podnositi pritisak i hladnoću.
- Najveća poznata školjka „Giant Clam“ (*Tridacna gigas*) težila je nevjerovatnih 333 kg i bila je duga gotovo 1,4 m. Ove školjke često su se koristile kao krstionice u crkvama.
- Mekušci su najveći svjetski graditelji, zato su ljudima sjajna inspiracija. Prva podmornica nastala je imitacijom indijske lađice (*Nautilus*), životinje koja se vertikalno kreće punjenjem i pražnjenjem vodom ili zrakom svojih komora unutar kućice.
- Feničani i Egipćani bili su poznati po preradi puževa iz porodice *Murex*, od kojih se proizvodio pigment za bojanje tkanina u ljubičastu boju, namijenjenu samo plemstvu i svećenstvu.
- Venerin češalj (*Murex pecten*) svojim oblikom podsjeća na riblju kost i tako privlači strvinare, koje onda paralizira i pojede.
- Drveni crvi (*Toredo navalis*) zapravo su školjke koje se hrane drvom, zbog čega su uzročnici mnogih brodoloma drvenih brodova u prošlosti.



DIVE INTO THE BLUE

# **A rich collection of shells from all the seas and oceans of the world in the heart of Cavtat**







**“ The idea was to make a place where everyone could learn more about nature, the sea, seashells. We want to help people connect with the world they live in, but also to become aware of humans’ inglorious and devastating impact on nature and our responsibility to repair the damage for generations to come.**



**T**hrough love for the sea and a passion for collecting, Ines and Nesko Miljan Popović have created a unique place in Cavtat where visitors, in a half hour guided tour, can walk through millions of years of evolution. More than 2,500 specimens of shells from all the seas and oceans of the world testify to the resilience of these beautiful, fragile, simple creatures that have survived all five mass extinctions.

Neško and Ines speak about this magical world of sea creatures, who surround their vulnerable bodies with mother-of-pearl armor of impressive shapes, with great enthusiasm and respect. Both graduated from the Faculty of Maritime Studies at the University of Dubrovnik and from diving courses. Every day, after work, they go out to sea with a boat and dive into the depths of the sea. There, as they say, one feels time and again the beauty of

life and the incredible perfection and tranquility of nature.

Their large collection of seashells was started quite by accident.

“We were decorating the children’s room for our older son, who has been fascinated by the sea from a young age. I tried to make a real sea ambience. We started with a few stuffed fish, starfish, fisherman’s nets, seashells... The walls filled up and the number of specimens outgrew the scale of the children’s room. Neško is a collector at heart and when he gets hold of a topic, he does not stop exploring because he wants to know everything. It’s like a disease,” Ines explains with a laugh.

During the blessing of the houses, which takes place in Konavle between Christmas and New Years, their small museum or children’s room was blessed by Cavtat’s parish priest, Don Mato, who suggested that they display this valua-

## DIVE INTO THE BLUE

ble collection to the public at St. Nicholas' Church, in the very center of Cavtat.

"As fate would have it, at the same time another collector, a priest, was trying to find a home for part of his collection with beautiful display shelves, due to his imminent retirement. So, all of a sudden we had a place and a way to show the collection. For five months, we worked all day long, arranging the space, doing inventory, setting up and designing the layout of the exhibits, so that in May 2022 we could finally open up for visitors," explains Neško Miljan Popović.

"The idea was to make a place where everyone could learn more about nature, the sea, seashells. We want to help people connect with the world they live in, but also to become aware of humans' inglorious and devastating impact on nature and our responsibility to repair the damage for generations to come. People react to beautiful things, and we don't want our exhibition to seem like a catalogue of losses; a glimpse of biodiversity that has disappeared. Seashells offer a simple way to reconnect people with nature, to help bridge the gap between people and the living world around us. They simply remind us how beautiful the world can be."

"The exhibition opening generated



great interest, and every visitor was touched by the beauty that we wish to protect. We have created this family project from the heart, which means that we are funded only by our own achievements. The better we work, the more we can fulfill our mission of inspiring young people in proactive environmental protection," says Ines.

"Here, one-third of the exhibits were collected by our hands, and the rest was purchased or exchanged. We travel a lot, mostly to rock music concerts, which we adore. We combine concert trips with diving locations. So far, we've dived in Australia, Cuba, Florida, Jamaica, and the Maldives. Wherever we go, we

go diving, visit beaches, and we buy specimens at fish markets from local fishermen," says Neško. Besides seashells, he also collects guitars, which adorn their family home, and many have signatures from his favorite musicians.

"Despite numerous experiences of diving in the world's seas and oceans, it is most beautiful to dive in the Adriatic," according to the couple. Ines, who also creates underwater photography, says that the light and clarity in the Adriatic seabed is incomparable to tropical seas.





## Did you know?

- A type of cypress seashell, *Monetaria moneta* was one of the first versions of money, used as a means of payment.
- The most poisonous shell in the world, which is also dangerous to humans, is the Vietnamese *Conus geografus*.
- Pearls are formed by shells lining pebbles with mother-of-pearl. When filtering water, pebbles enter the crust of the shell and cause irritation, which the shell neutralizes by coating it with mother-of-pearl. In Japan, only women dove for pearl shells because they could tolerate the pressure and cold better than men.
- The largest known seashell "Giant clam" (*Tridacna gigas*) weighed a whopping 333 kg and was almost 1.4 m long. These seashells were often used as baptismal basins in churches.
- Mollusks are the world's greatest builders; this is why they are a great inspiration to people. The first submarine was created by imitating the Indian Nautilus, an animal that moves vertically by filling and emptying the water or air of its chambers inside the shell.
- The Phoenicians and Egyptians were known for processing snails from the *Murex* family, from which pigment was produced to dye fabrics purple, intended only for the nobility and clergy.
- With its shape, the Venus comb murex (*Murex pecten*) resembles a herringbone and thus attracts vultures, which it then paralyzes and eats.
- Naval shipworms (*Toredo navalis*) are actually shells that feed on wood, which is why in the past they were the cause of many wrecks of wooden ships.





VELIKA IMENA MALOG MJESTA

# Baltaz



BOGIŠIĆ



# ar Bogišić,

## Cavtaćanin u vrhu europske znanosti 19. stoljeća

“ **Pravnik, povjesničar prava, etnograf, kolekcionar, putnik, erudit u punom smislu riječi, član nekoliko europskih akademija, rođen je u Cavtatu 20. prosinca 1834. godine. Bio je i poliglot koji je govorio sedam jezika. Baltazar Bogišić ime je kojim se Cavtat s ponosom diči.**

**B**altazar Bogišić, pravnik, povjesničar prava, etnograf, kolekcionar, putnik, erudit u punom smislu riječi, član nekoliko europskih akademija, rođen je u malom mjestu Cavtatu 20. prosinca 1834. godine. Bio je i poliglot koji je govorio sedam jezika. Baltazar Bogišić ime je kojim se Cavtat s ponosom diči.

Riječ je o čovjeku izuzetno opsežnog znanja za kojeg ne bi bilo pretjerano reći da spada u sam vrh europske znanosti 19. stoljeća.

Nakon školovanja u Cavtatu te očeve nesklonosti prema njegovom daljnjem obrazovanju, angažiran je u prosperitetnom obiteljskom trgovačkom poslu. Poslije iznenadne smrti oca mu Vlaha, Baldo 1858. godine odlazi u Veneciju, gdje zahvaljujući dotadašnjem interesu za učenjem već sljedeće godine polaže završni gimnazijski ispit, odlazi u Beč i upisuje se na Pravni fakultet. Budući da su mu interesi vrlo široki, usporedo sluša predavanja iz povijesti, filozofije i filologije na sveučilištima u Berlinu, Parizu, Münchenu, Giessenu i Heidelbergu. U Giessenu je 1862. godine stekao doktorat filozofije, a dvije godine kasnije u Beču doktorat prava. U bečkoj dvorskoj biblioteci dobiva svoj prvi angažman 1863. godine, i tamo će ostati pet godina u svojstvu

bibliotekara na slavenskom odjelu.

Beč, tada jedan od važnijih centara europske znanosti, za Bogišića je mjesto doticaja s mnogim istaknutim znanstvenicima i prilika za sklapanje važnih poznanstava. Zanima ga povijest južnoslavenskih naroda, a naročito slavensko običajno pravo. Dvije godine radit će u službi vojnog ministarstva, prvo kao školski savjetnik u Temišvaru i Petrovaradinu, a zatim opet u Beču, kao član komisije za reorganizaciju školstva u Vojnoj krajini. Krajem 1869. godine Bogišić prihvaća poziv i odlazi u Odesu predavati na katedri poredbene povijesti prava slavenskih naroda, gdje ostaje tri godine.

Slijedi rad na, moglo bi se reći, životnom djelu, kodifikaciji crnogorskog imovinskog zakonika, tj. *Opšteg imovinskog zakonika za Knjaževinu Crnu Goru*. Intenzivno će trajati 15 godina. Zakonik je, ali i sam rad na njemu, izazvao veliki interes stručne i znanstvene javnosti. Časopis *Pravo* prenosi vijest da je crnogorski knez Nikola u Beču, vidjevši u kojem smjeru ide Bogišićev rad na izradi Zakonika, izrazito zadovoljan *te se o tome vrlo laskavo izrazio u razgovoru s austrijskim carem*.

Također, jedna vijest iz 1879. godine u istom časopisu donosi crticu o



sastanku japanskog ministra financija koji je povodom posjeta Svjetskoj izložbi u Parizu zatražio sastanak s Baltazarom Bogišićem kako bi se informirao oko nekih pitanja vezanih za kodifikaciju japanskog prava.

Baltazar Bogišić, kao sljedbenik historijske škole prava, čiji je utemeljitelj njemački pravnik Friedrich Karl von Savigny, smatrao je narodnu povijesnu praksu, koja se iščitava kroz narodne običaje, kao izvor prava važnom i za proučavanje, i za praktičnu primjenu. Bogišić piše:

*Narod ne pita pravne naučnike za pravo koje sam stvara, kao što uostalom, ne pita niti filologe za jezik kojim govori. Zato, pored zakona i pravne nauke, valja istraživati i običajno pravo, i to ne samo ono ranije, već i sadašnje, budući da je u njemu mnogo ostataka davnih i pradavnih ustanova.*

Upravo na tim temeljima Bogišić gradi crnogorski Zakonik, ozakonjujući narodno pravo, ali prevodeći ga na

moderne potrebe društva. Zakonik je proglašen ukazom knjaza Nikole te je stupio na snagu 1888. godine. Bogišić se posvetio daljnjem znanstvenom radu i putovanjima, ali na opetovane molbe knjaza Nikole, kako bi nadgledao primjenu novog zakonika, prihvatio je mjesto ministra pravosuđa.

Od zasluženog umirovljenja 1899. godine boravio je uglavnom u Parizu.

Narušena zdravlja, Baltazar Bogišić umire u Rijeci, na putu prema rodnom Cavtatu, 24. travnja 1908. godine.

Njegova uistinu bogata i raznovrsna znanstvena i kulturna djelatnost materijalizirana je u njegovoj ostavštini, danas muzeju, Zbirci Baltazara Bogišića Hrvatske akademije znanosti i umjetnosti, koja se može razgledati u Cavtatu.





# Baltazar Bogišić,

**A leading 19<sup>th</sup>  
century  
European  
scientist**





**B**altazar Bogišić, a lawyer, law historian, ethnographer, collector, traveler, an erudite in the full sense of the word, and a member of several European academies, was born in the small town Cavtat on 20 December 1834. He was also a polyglot who spoke seven languages. Baltazar Bogišić is a name that Cavtat boasts of proudly.

He was a man of extensive knowledge about whom it would not be an exaggeration to say that he belonged to the top echelon of European science in the 19<sup>th</sup> century.

After his education in Cavtat, and due to his father's distaste for his further education, he was engaged in the

successful family trading business. However, after the sudden death of his father, Baldo went to Venice in 1858, where, thanks to his previous interest in learning, he took the final grammar school exam the following year, and then went to Vienna and enrolled at the Faculty of Law. Since his interests were very broad, he simultaneously attended lectures in history, philosophy, and philology at the universities of Berlin, Paris, Munich, Giessen, and Heidelberg. In Giessen he obtained a doctorate in philosophy in 1862, and two years later in Vienna, a doctorate in law. He was first engaged at the Viennese Court Library in 1863 and remained there for five years as a librarian in the Slavic department.

Vienna, then one of the most important centers of European science, was for Bogišić a place of contact with many prominent scientists and an opportunity to make important acquaintances. He was interested in the history of South Slavic peoples, and especially Slavic common customary law. For two years he worked in the service of the Ministry of National Defense, first as a school advisor in Timișoara and Petrovaradin, and then again in Vienna, as a member of the commission for the reorganization of education in the military frontier. At the end of 1869 Bogišić accepted an invitation to go to Odessa to teach in the Department of comparative history of the laws of Slavic peoples, where he remained for three years.

This was followed by work on, one might say – his life's masterpiece, codification of the Montenegrin property code, i.e., *General Property Code for The Principality of Montenegro*. It would last intensively for 15 years. The Code, but also the work itself, aroused great interest among the professional and scientific public. The magazine *Pravo* (Law) reported the news that the Montenegrin prince Nikola in Vienna, seeing the direction of Bogišić's work on drafting the Code, was extremely

satisfied, "and expressed himself very flatteringly about it in a conversation with the Austrian Emperor".

Also, one news item from 1879 in the same magazine records that the Japanese finance minister requested a meeting with Balthazar Bogišić while visiting the World Exhibition in Paris

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in order to discuss some issues related to the codification of Japanese law.

Baltazar Bogišić, as a follower of the historical school of law, founded by the German jurist Friedrich Karl von Savigny, considered historical folk practices as a source of law important for both study and practical application. Bogišić writes: "The people do not ask legal scholars about the law they create themselves, just as they do not ask philologists about the language they speak. Therefore, in addition to law and jurisprudence, it is necessary to investigate common law, not only in the past, but also the present law, since therein are contained many remnants of ancient and pre-ancient institutions."





It is on these foundations that Bogišić built the Montenegrin Code, legalizing common law, but adapting it to the modern needs of society. The

Code was promulgated by the decree of Prince Nikola and entered into force in 1888. Bogišić devoted himself to further scientific work and travel, but at

the repeated requests of Prince Nikola, in order to oversee the application of the new code, he accepted the post of Minister of Justice.

Since his well-deserved retirement in 1899, he mainly resided in Paris. In poor health, Baltazar Bogišić died in Rijeka on his way to his native Cavtat on 24 April 1908. The legacy of his truly rich and diverse scientific and cultural activities are preserved in a museum, the Baltazar Bogišić Collection of the Croatian Academy of Sciences and Arts, which can be viewed in Cavtat.







# Doživljaj iz





**“ Konji su u Konavle stizali i stižu zahvaljujući ljubavi nekolicine entuzijasta koji su ih nabavljali za sebe, vođeni ljubavlju i poštovanjem prema toj snažnoj, plemenitoj životinji. Između čovjeka i konja postoji osjećaj duboke povezanosti i razumijevanja.**

**O**sim uređenih šetnica kroz prirodu i sve većeg broja dobrih biciklističkih staza, Konavle svojim posjetiteljima pružaju još jedan aktivni sadržaj za koji valja imati i dozu odvažnosti. No, neki od nas i žele odmor koji će zapamtiti po posebnim doživljajima, zar ne?

Jahanje na konjima pod nadzorom instruktora kroz netaknutu i raznoliku konavosku prirodu, u podnožju planine, uz rijeku ili po stazi s koje puca pogled na more, svakako je doživljaj koji može na najljepši mogući način upotpuniti boravak u jednom od najljepših kutaka Hrvatske.

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## JAHANJE U KONAVLIMA

Kad je prije točno dvadeset godina mladi Konavljaniin Pero Kojan doveo prve konje u svoj Kojan Koral, izletišta smješteno između sela Popovići i Radovčići, bila je to prava atrakcija. To je bio logičan slijed njegova dotadašnjeg načina života, kao čovjeka vezanog za prirodu i životinje, a sretna okolnost što je rođen u raznolikom i zelenom kraju kakve su Konavle, pogodovala je i njegovom poduzetničkom nervu.

Njegov uspjeh i opstojnost ideje i posla prvenstveno su rezultati njegova pristupa, jer kaže kako se s ovakvim poslom mora živjeti stalno, bez odmora, ne kao nekom usputnom i dodatnom djelatnošću. Ideju koju je potaknula kontinuirana kampanja Hrvatske turističke zajednice da se osmisle sadržaji koji će turistima omogućiti raznolikiji i dulji boravak u destinaciji, Pero Kojan je očito odlično razradio. Kojan Koral turistima nudi personalizirane izlete, što znači da njihove grupe na konjima ne prelaze brojku od šest konjanika kako bi se zadržala razina sigurnosti, ali i kvalitetnijeg kontakta s instruktorom te među samim gostima koji se nađu zajedno na tom doživljaju Konavala iz sedla. Kojan svojim gostima želi na najljepši i najsigurniji način dočarati Konavle na leđima svojih utreniranih, mirnih konja koji svojom ljepotom i sjajnom dlakom, ali i snagom oduzimaju dah svima koji se nađu u njihovoj blizini. Jer, kad se nalaziš u blizini rasnog konja, osjećaš njegovu snagu i dominaciju, pa ni ne čudi bojazan ljudi koji uzjašu po prvi put. No, dovoljno je položiti ruku na njegovo tijelo i strah nestaje. Toga je svjestan i Pero Kojan i njegov tim ljudi u Kojan Koralu, a budući da se čak 80 posto njihovih jahača susreće s jahanjem po prvi put, potreba da pripreme svoje konje za početnike njihov je primarni zadatak. No, doživljaj Konavala iz sedla i za početnike i za iskusne jahače jednako je dojmljiv.



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Ako i ne čudi ljubav prema konjima za nekoga rođenog u Konavlima, gdje su ih bolje kuće koristile kao ispomoć za rad u udaljenim baštinama i poljima, gotovo je bezuvjetna morala biti ljubav prema konjima koja je dovela i *cure s asfalta* u Konavle.

Jedna od njih je i Antonia Kurtela koju je u Konavle dovela ljubav prema prirodi i konjima, a zadržala ljubav prema njenom sadašnjem suprugu Đurici Paviću s kojim je na Grudi pokrenula OPG Ranch Dubrovnik. Rođena je i odrasla u Dubrovniku, već sa sedam godina naučila je jahati, a zbog ljubavi prema životinjama upisala je i završila Agronomski fakultet u Zagrebu. Sa suprugom dijeli istu ljubav prema konjima, svoj svadbeni dan začini su vožnjom u fijakeru kojeg su vukli konji do crkve u kojoj su jedno drugome izrekli sudbonosno da. Kod jahanja je, kaže Antonia, najviše privlači osjećaj partnerstva između čovjeka i konja, to je sport gdje tvoj partner ne samo da ne priča tvojim jezikom nego je i potpuno druge vrste, a kako biste uspješno surađivali, trebate se savršeno razumjeti.

S ljubavlju prema konjima čovjek se treba roditi, misli ova mlada žena, jer se drukčije ne može podnijeti veliki trud, posao, pa i trošak kojega iziskuje posao i briga oko te plemenite životinje.

Ponekad je stvarno teško, iskreno kaže Antonia, ali sve





se isplati kada dođeš na pašnjak, a oni svi krenu prema tebi i znaš da su ti se obradovali te da svaki čeka da ga počeškaš na mjesto koje najviše voli. Najveća sreća za Antoniju je vidjeti sreću osam slobodnih, sjajnih i urednih konja o kojima brinu na ranču, pet njihovih i trima na pansionu.

Svaki od njih ima svoju osobnost i svoj karakter, a kad se baviš konjima ključno ih je poznavati *u dušu*.

OPG Ranch Dubrovnik nudi ture jahanja na koje mogu ići i potpuni početnici, organizirane su lijepim predjelima kroz Konavosko polje koje je zaštićeno područje u mreži Natura 2000, do rijeke Ljute kroz koju se prelazi na konjima, a u povratku se prolazi pokraj prekrasnih vinograda. Također, na ranču se može jahati u ograđenom manježu, što je najzanimljivije za male jahače. Svi oni koji su probali jahati definitivno znaju kako je to poseban doživljaj koji se treba iskusiti, a s time će se složiti svi koji su se ikad našli u sedlu pitomog konja.

S tim bi se definitivno složila još jedna *cura iz grada*, mlada Antea Konjuh koja je komad zemlje u konavoskim Mihanićima gdje drži svoje konje nazvala Malim rajem, što dovoljno govori o tome kako se osjeća uz svog ljubimca Diega i ostale konje. Istu ljubav prema konjima dijeli i *domaća cura*, Katarina Novaković, medicinska sestra iz Konavala koju ljeti možete vidjeti u ranim jutarnjim satima kako se s konjima kupuje na plažama Konavala i Cavtata.

“Na pitanje zašto volim konje nije jednostavno odgovoriti, mislim da sam nekad davno progutala dlaku i zarazila se”, objašnjava svoju opsesiju konjima uz smijeh.

Konji su za Katarinu posebna, graciozna i prekrasna bića koja izazivaju širok spektar osjećaja, kao što su inspiracija i ohrabrenje, osjećaj slobode i moći, zabave i adrenalina. Posjeduje šest konja raznih veličina i pasmina s kojima zajedno radi poduke u rekreativnom i terenskom jahanju.

Na konjima kroz Konavle pravi je užitek. A možda i početak nove ljubavi i u vašem životu.





# An experience from the saddle







**I**n addition to landscaped promenades through nature and an increasing number of good cycling trails, Konavle provides visitors with another activity which requires a dose of courage. Because some of us want a vacation that we will remember through special experiences, right?

Riding on horseback with an instructor through the pristine and diverse nature of Konavle, at the foot of the mountain, along the river or along a trail with a view of the sea, is certainly an experience that can complement your stay in one of the most beautiful corners of Croatia in the loveliest way.

Horses arrived in Konavle and continue to arrive thanks to the love of a few enthusiasts, guided by love and respect for this

**“ Horses arrived in Konavle and continue to arrive thanks to the love of a few enthusiasts, guided by love and respect for this strong, noble animal. There is a sense of deep connection and understanding between man and horse.**

strong, noble animal. There is a sense of deep connection and understanding between man and horse. Horses are animals that feel the emotions, fears, moods, and states of people close to them and provide them with support and comfort with glances, movements of their strong bodies, or the way in which they carry riders on their backs. Horse and man feel each other in a healing way.

When exactly 20 years ago the young Konavle man Pero Kojan brought the first horses to his Kojan Koral, an excursion site located between the villages of Popovići and Radovčići, it was a real attraction. This was the logical consequence of his way of life, as a man connected to nature and animals, and the fortunate circumstance that he was born in a diverse and green region, such as Konavle, also favored his entrepreneurial drive.

His success and the viability of the idea and work are primarily the results of his approach. He says that you have to live with this kind of work constantly, without rest, and not see it as some casual or additional activity. Pero Kojan has excellently expanded on the idea, encouraged by the ongoing campaign of the Croatian National Tourist Board, to provide activities that will enable tourists to enjoy a more diverse and longer stay. Kojan Koral offers personalized excursions, which means that their groups on horseback do not exceed six in order to maintain the level of safety, but to also





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better connect with the instructor and among the guests who find themselves together on this experience of Konavle from the saddle. Kojan wants to show Konavle to his guests in the most beautiful and safe way on the backs of his trained, calm horses, which delight everyone who comes near them with their beauty, shiny manes, and also with their strength. When you are near a thoroughbred horse, you feel its strength and dominance, so it is not surprising that people who ride one for the first time are sometimes anxious. But it is enough to lay one's hand on the horse and the fear disappears. Both Pero Kojan and his team at Kojan Koral are aware of this, since as much as 80 percent of their guests are novices, riding horses for the first time. Hence the need to prepare their horses for beginners is their primary task. However, the experience of Konavle from the saddle is equally impressive for both begin-

ners and experienced riders.

The love for horses is not surprising for someone born in Konavle, a place where better off households used horses as work animals in more remote farmlands and fields, but the love for horses that brought women from the city asphalt to Konavle had to be almost unconditional.

One of them is Antonia Kurteš, whose love for nature and horses brought her to Konavle. What kept her there was her love for her now husband Đurica Pavić, with whom she started Ranch Dubrovnik. Born and raised in Dubrovnik, she learned to ride at the age of seven, and because of her love for animals, she enrolled in and graduated from the Faculty of Agriculture in Zagreb. She shares the same love for horses with her husband. They spiced up their wedding day by riding in a horse-drawn carriage to the church where they said their vows. With rid-





their own and three boarders.

Each of them has its own personality and its own character, and when dealing with horses it is crucial to know them *inside and out*.

Ranch Dubrovnik offers horseback riding tours accessible to complete beginners in beautiful areas through the Konavle Valley, a protected area within the Natura 2000 network. The route takes us up to the river Ljuta which you cross on horseback, and coming back, you pass by beautiful vineyards. You can also ride at the ranch in a fenced paddock, which is most attractive for children. All those who have tried riding know that this is a special experience, and everyone who has ever found themselves in the saddle of a tame horse will agree.

Another *city girl*, young Antea Konjuh, would definitely agree, having named the piece of land in Konavle's Mihanići where she keeps her horses Little Paradise, which speaks vol-

umes about how she feels about her pet horse Diego and other horses. The same love of horses is shared by Katarina Novaković, a nurse from Konavle, who can be seen in the early morning hours swimming with horses on the beaches of Konavle and Cavtat.

"The question of why I love horses is not an easy one to answer. I think that once upon a time I swallowed a horse hair and got infected," she explains with a laugh.

For Katarina, horses are special, graceful, and beautiful creatures that evoke a wide range of feelings, such as inspiration and encouragement, a sense of freedom and power, fun and adrenaline. She owns six horses of various sizes and breeds with whom she offers lessons in recreational and trail riding.

Riding through Konavle on horseback is a real pleasure. And perhaps, also the beginning of a new love in your life.

ing, says Antonia, she is most attracted to the sense of partnership between human and horse. It is a sport where your partner not only does not speak your language, but is also of a completely different species, and in order to cooperate successfully, you need to understand each other perfectly.

This young woman thinks that one needs to be born with a love for horses, because otherwise one cannot bear the great effort, work, and even the expense required for the work and care for this noble animal.

Sometimes it's really hard, says Antonia honestly, but it's all worth it when you come to the pasture and they all eagerly come towards you, happy to see you, and each one is waiting for you to scratch him or her in their favorite place. Antonia's greatest pleasure is to see the happiness of the eight free, shiny, and well-kept horses they take care of on the ranch, five of







**“ Ma ne gledam previše na komentare, može mi se sve reći, ali ja to radim iskreno, zabavimo se, kažem životu da je onakav kakav jest.**

**Z**aražen *rapom* i hip-hopom od malih nogu, s dobrom glazbenom podlogom iz vlastitog doma, mladi Konavljaniin Mihael Klaić oduševljava svojim glazbenim djelima stvarajući novi, a dobro poznati konavoski žanr. Najzanimljivije je što pjeva na konavoskom govoru, pa zbog toga među domaćima uživa salve simpatija i oduševljenja. A ne nedostaje mu ni one fine oštrice kojom se na humorističan način obračunava s mentalitetom, svjetonazorom i načinom života male sredine. Ali, slava mu nije udarila u glavu, iako

je postao poznat i onima kojima muzika nije ništa drugo nego bijeli šum u životnoj pozadini, posebno svojom pjesmom *Ođe*, u kojoj jasno i u stihu kakav je svojstven tom glazbenom žanru recitira i s mjerom kritizira, hvali i, na kraju krajeva vidljivo uživa u činjenici da živi gdje živi, u konavoskom selu Popović. Poput pravog školovanog PR-ovca, sve stavlja na svoje mjesto, sve iskreno kaže, a nitko se ne nađe uvrijeđen, da pače, svi su sretni i veseli.

“Magistar sam odnosa s javnošću, ali u struci ne radim niti zasad to planiram.



# Svi vole kako Mihael Klaić repa o Konavlima

“Ma kakav bunt ode... Što se tko ima buniti kad mi u Konavlima živimo kao bubrezi u loju”, odgovara.

Kao i puno mladih s ovog područja, vezan je za more i brodove pa unatoč magisteriju, struku, osim u pjesmi, izbjegava u širokom luku i to na sezonskom poslu u Lučkoj upravi.

“Ništa nije bajno, ali nije ni loše”, kaže ovaj mladić iz Popovića koji svoje selo ne bi mijenjao ni za koje drugo mjesto na svijetu. Korijeni su mu tvrdi i preduboko ukopani, ekipa odlična, radi sve što voli i ne ovisi o planovima ni nekoj satnici. No, kad krene sezona, neće imati toliko vremena za kakvu novu stvar kojom bi pokazao ono što radi najbolje. A to je upravo kroz stihove i repanje s nekim se fino našaliti ili, kako bi se u žargonu reklo, nekoga ili nešto fino oprati.

“Ma već su me puno puta pitali čekali i Lučku upravu, gdje sezonski radim, kakav hip-hop hit, ali vidjet ćemo hoću li im to napraviti usred sezone ili kad završi. Pranje im je neizbježno!” šali se Mihael koji i inače ne voli dijeliti svoje planove za budućnost. To nikako ne znači da planova nema, nego da im ne želi robovati. Svi planovi se ostvare kad dođe vrijeme, a najljepši način je kad se ne forsiraju.

“Rade se nove stvari, ne bih volio izlijetati prije vremena, znate kako to ide – izjalovi se, pa sve pođe ukrivo. Ali, bit će!” zaključuje Klaić kojemu iz svake riječi čujete veselje kad ga se pita o glazbi.

Nakon njegovih pjesama *Konavoski gusari*, *Doma* i *Ode*, već nas svrbe uši u iščekivanju novog hita.

Više sam oko mora i brodova, sezonac sam u Lučkoj upravi i akobogda, bit će od toga nešto”, smije se Mihael koji uživa u pohvalama i pozitivnim komentarima zbog svojih glazbenih uradaka.

“Ma ne gledam previše na komentare, može mi se sve reći, ali ja to radim iskreno, zabavimo se, kažem životu da je onakav kakav jest, sve su to u mojim pjesmama činjenice života u Konavlima i iz toga ne može izići nego dobro”, uvjeren je Mihael koji je o svojoj glazbi čuo i komentar da je iz Konavala izašao neki hip-hop bunt.







# Everyone loves how **Michael Klaić** raps about Konavle

**“ I don’t care much about the comments. I can be told everything, but I do it honestly, we have fun. I tell life as it is.**

**I**nfecting with rap and hip-hop from a young age, with a good music background from his own home, the young Mihael Klaić from Konavle delights listeners with his musical works by creating a new, yet familiar, Konavle genre. The most interesting thing is that he sings in the Konavle slang, and therefore among the locals enjoys salvos of sympathy and delight. And he does not lack that fine edge with which, in a humorous way, he deals with the mentality, worldview, and the way of life in a small place.



But fame has not gone to his head, although he became famous even for those for whom music is nothing but white noise in the background of life. His song “*Ode*” (“Here”) clearly, and in verse characteristic of this musical genre, describes and tactfully criticizes, praises and, after all, visibly enjoys the fact that he lives where he lives, in the Konavle village of Popovići. Like a well-trained PR man, he puts everything in its place, says everything honestly, and no one finds themselves offended. Actually, everyone is happy and cheerful.

“I have a master’s degree in public relations, but I don’t work in my profession, nor for now do I plan to. I’m more around the sea and boats, I’m a seasonal employee in the Port Authority and, God willing, something will come of it,” laughs Mihael, who takes pleasure in praise and positive comments about his musical works.

“I don’t care much about the comments. I can be told everything, but I do it honestly, we have fun. I tell life as it is, and all these are facts of life in Konavle that are in my songs, and nothing but good can come out of it,” Mihael is convinced, having even heard the comment about his music that some hip-hop rebellion came out of Konavle.

“What rebellion here? What does anyone have to complain about when in Konavle we live really well?” he answers.

Like a lot of young people from this area, he is connected to the sea and ships, so despite his master’s degree, except in song, he avoids his profession through a seasonal job at the Port Authority.

“Nothing is great, but it’s not bad either,” says this young man from Popovići, who would not trade his village for any other place in the world. His roots are sturdy and buried deep, the friends are great, he does everything he loves, and does not depend on plans or any schedule. But when the season starts, he won’t have as much time for a new



song with which to show what he does best. And this is precisely through verses and by rapping about someone, to make a joke or, as the slang would have it, to nicely “wash” (roast) someone or something.

“I’ve already been asked many times if the Port Authority, where I work seasonally, is due for some kind of hip-hop hit, but we’ll see if I’ll do it to them in the middle of the tourist season or when it’s over. A roasting is inevitable,” jokes Michael, who generally doesn’t like sharing his plans for the future. This does not in any way mean

that he doesn’t have plans, but that he does not want to be a slave to them. All plans come to fruition when the time comes, and the most beautiful way is when they are not forced.

“New things are being made. I wouldn’t like to get ahead of myself, you know how it goes – it backfires, and then everything goes wrong. But it will happen!” concludes Klaić, whose joy you can hear in every word when he is asked about music.

After his songs “Konavle Pirates”, “Home”, and “Here”, our ears are already itching in anticipation of a new hit.







# Jakša Diklić, briljantni konavoski triatlonac

**K**onavljanina Jakšu Diklića sportska javnost poznaje ponajprije kao trofejnog triatlonca. Biciklom je odavno na juriš osvojio i svoj zavičaj i ostatak Hrvatske. Tek rijetki mogu nadmašiti njegove plivačke sposobnosti. Preplivati dionicu od 22 kilometra od Molunta do Cavtata – za njega je prava sitnica. O Jakšinom se trkačkom umijeću odavno ispredaju priče. Kroz Konavle je u pandemijskoj 2020. godini kao član Triatlon kluba *Dubrovnik* zahtjevnju utrku *Ironman* u duljini od 226 kilometara odradio za deset sati i

jednu minutu. I nije se umorio od napa, koji za Jakšu to i nisu.

I kad nije na stazi, ovaj neumorni sportaš rodom iz Močića ne miruje:

„Trenutno živim na relaciji Velika Gorica – Osijek i primarno radim kao kondicijski trener u profesionalnom nogometu. No, bavim se još mnogim aktivnostima vezanim uz sport i rekreaciju, pa tako pripremam kolege za triatlon, trčanje, odbojku i košarku, a ni *fitness* mi nije stran. Uvijek sam nekako angažiran, no to me ispunjava“, otkriva nam Jakša, pravi sportski

**“** Konavle imaju sve što jedan triatlonac uopće može poželjeti, od mora, brda i planina do gomile sjajnih šumskih staza za trčanje. Ne smijemo zaboraviti ni povoljnu klimu, koja je jako važna za sve discipline. Riječju, moje Konavle imaju sve što treba za prerasti u raj za triatlonce.



zaljubljenik, koji ne taji svoje preferencije. Još od malih nogu je, kaže, pratio doslovce sve sportove, skupne i pojedinačne s podjednakim žarom, a idealan spoj pronašao je u triatlonu, po kojem je i postao prepoznatljiv:

„Oduvijek volim sport, a triatlon sam odabrao jer zahtijeva ogromnu disciplinu. Upravo me ta disciplina nadahnjuje, tražiš od sebe maksimum, pomičeš granice i iz dana u dan savladavaš nove prepreke. A u svemu tome posebno mjesto za mene zauzima biciklizam. On me privlačio otkad znam za sebe. Čini mi se da bez bicikla ne bih bio potpun. Volim i cijenim bicikliranje jer mi daje slobodu i adrenalin, pogotovo na nizbrdicama!“ priznaje konavoski triatlonac, kojega smo upitali i koji mu je bio najveći dosadašnji triatlonski izazov, a koja najdraža pobjeda?

„Najveći sportski izazov bio je kad sam u vrijeme korone odradio *Ironman* u Konavlima, i to u najboljem mogućem izdanju. Postigao sam iznimno dobro vrijeme, ne samo u našim nacionalnim već i u svjetskim razmjerima! Najdraža pobjeda koju ću zasigurno pamti ti cijeloga života natjecanje je u Barceloni, kada sam se popeo na pobjedničko prijestolje na *Ironmanu*. Bilo je još svjetskih natjecanja i nikako ne mislim stati na tome. Za 2023. moj je primarni cilj pomaknuti granice što više, ali bez stvaranja pritiska. Pripremat ću se najbolje što znam i vidjeti što će mi to na kraju donijeti“, ističe naš sugovornik koji se unatoč zemljopisnoj udaljenosti uvijek vraća doma.

Rodne Konavle ovaj vječni entuzijast s diplomom Kineziološkog fakulteta u Zagrebu preporučuje poklonicima triatlona iz svih zakutaka svijeta. Na upit po čemu su za njega inspirativne, odgovara redom biranim epitetima:

„Konavlima stvarno nitko ne može konkurirati po prirodnim ljepotama. Tu je sve što jedan triatlonac uopće može poželjeti, od mora, brda i planina do gomile sjajnih šumskih staza za trčanje. Ne smijemo zaboraviti ni povoljnu klimu, koja je jako važna za

sve discipline. Riječju, moje Konavle imaju sve što treba za prerasti u raj za triatlonce“, smatra čelični Konavljaniin koji je s nama podijelio i detalje dnevne rutine jednog triatlona:

„Uglavnom su tu svakodnevna dva ili tri treninga te do detalja isplaniran svaki dan treninga, sedam dana unaprijed. Praktički sam od 7 do 20 sati zauzet, i tako svaki dan!“

Pitamo Jakšu što je najvažnije za dobrog triatlona, fizička spremnost, psihička snaga, uravnotežena prehrana ili još pokoja skrivena vrlina. Konavoski triatlonac kao recept za uspjeh izdvaja spoj svega spomenutog:

„Primarna je psihička snaga koja je temelj za fizička postignuća. U radu, stoga, naglašavam i mentalnu pripremu, pogotovo pred važna natjecanja!“ kaže naš sugovornik, koji zbog svojih sportskih uspjeha ponosno nosi nadimak *Ironman iz Konavala*. Kao i većina revnih sportaša, i on ima svog sportskog idola:

„To je Ivica Kostelić te cijela obitelj Kostelić! Svojim primjerom oni svjedoče da, kad nešto želiš i radiš na tome maksimalno, ostvariš ciljeve, često i kad se najmanje tomu nadaš!“ zaključuje ovaj 29-godišnji triatlonac.

**“ Oduvijek volim sport, a triatlon sam odabrao jer zahtijeva ogromnu disciplinu. Upravo me ta disciplina nadahnjuje, tražiš od sebe maksimum, pomičeš granice i iz dana u dan savladavaš nove prepreke.**



Foto: Triatlon klub Dubrovnik



# Jakša Diklić,



Photo: Triathlon klub Dubrovnik

**“ I’ve always loved sports, and I chose triathlon because it requires tremendous discipline. It is exactly this discipline that inspires me. You demand the maximum of yourself, you push the boundaries, and you overcome new obstacles day by day.**

**J**akša Diklić from Konavle is primarily known as a trophy-winning triathlete. He traveled from his home through the rest of Croatia by bicycle a while ago. Only a few can surpass his swimming abilities. To swim the 22 kilometers of sea from Molunat to Cavtat is just trifle for him. Stories have long been told about Jakša’s racing skills. As a member of the Triathlon Club Dubrovnik, he completed the demanding Ironman race of 226 kilometers through Konavle during the 2020 pandemic year, in ten hours and one minute. And he did not get tired from the effort, which for Jakša wasn’t very great.

Even when he is not on the racetrack, this tireless 29-year-old athlete from Močići does not stand still: “I currently live between Velika Gorica and Osijek and primarily work as a strength and conditioning coach in professional football. However, I am still involved in many activities related to

# a brilliant Konavle triathlete

**“Konavle has everything that a triathlete could possibly want, from the sea, hills, and mountains to great forest running trails. We must not forget the favorable climate, which is very important for all disciplines. In other words, my Konavle has everything it takes to grow into a paradise for triathletes.”**



sports and recreation, so I prepare my colleagues for triathlons, running, volleyball, and basketball, and I'm even no stranger to fitness. I'm always engaged in some way, but this fulfills me,” reveals Jakša, a true sports enthusiast. From a young age, he says, he literally followed all sports, group and individual, with equal zeal, and he found the ideal combination in triathlon, for which he became known.

“I've always loved sports, and I chose triathlon because it requires tremendous discipline. It is exactly this discipline that inspires me. You demand the maximum of yourself, you push the boundaries, and you overcome new obstacles day by day. In all of this, cycling holds a special place for me. I've been attracted to it for as long as I can remember. Without the bike, I feel like I wouldn't be complete. I love and appreciate cycling because it gives me freedom and adrenaline, especially downhill,” admits the Konavle triathlete. We also asked him what his biggest triathlon challenge was so far, and which was his favorite victory.

“The biggest sporting challenge was when I did the Ironman in Konavle during Covid, and in the best possible

form. I achieved an exceptionally good time, not only for our national standards, but also on a global scale! The favorite victory I will surely remember for the rest of my life is the competition in Barcelona when I ascended the victory podium for the Ironman. For 2023, my primary goal is to push the boundaries as far as possible, but without creating pressure. I will prepare to the best of my knowledge and see what it will bring me in the end,” said Jakša, who after traveling great geographical distances, is always glad to return home.

This eternal enthusiast with a degree from the Faculty of Kinesiology in Zagreb recommends his native Konavle to triathlon fans from all corners of the world. When asked why Konavle is inspirational for him, he answers with a string of superlatives:

“Really no one can compete with Konavle in terms of natural beauty. Here, there is everything that a triathlete could possibly want, from the sea, hills, and mountains to great forest running trails. We must not forget the favorable climate, which is very important for all disciplines. In other words, my Konavle has everything it takes to

grow into a paradise for triathletes,” says the Konavle iron man, who also shared with us the details of his daily routine:

“Mostly there are two or three daily training sessions and every day of training is planned in detail, seven days in advance. I'm practically busy from 7 a.m. to 8 p.m. every day!”

We asked Jakša what is most important for a good triathlete – physical fitness, mental strength, balanced diet, or a few other hidden virtues. As a recipe for success this Konavle triathlete singles out a combination of all of the above:

“Primary is mental strength, which is the basis for physical achievement. In my work, therefore, I emphasize mental preparation, especially before important competitions”, says our speaker, who proudly bears the nickname Ironman from Konavle because of his sporting successes.

Like most passionate athletes, he too has his own sports idol. “It's Ivica Kostelić and the whole Kostelić family. Through their example, they show that when you want something and maximally work for it, you achieve goals, often even when you least expect it.”

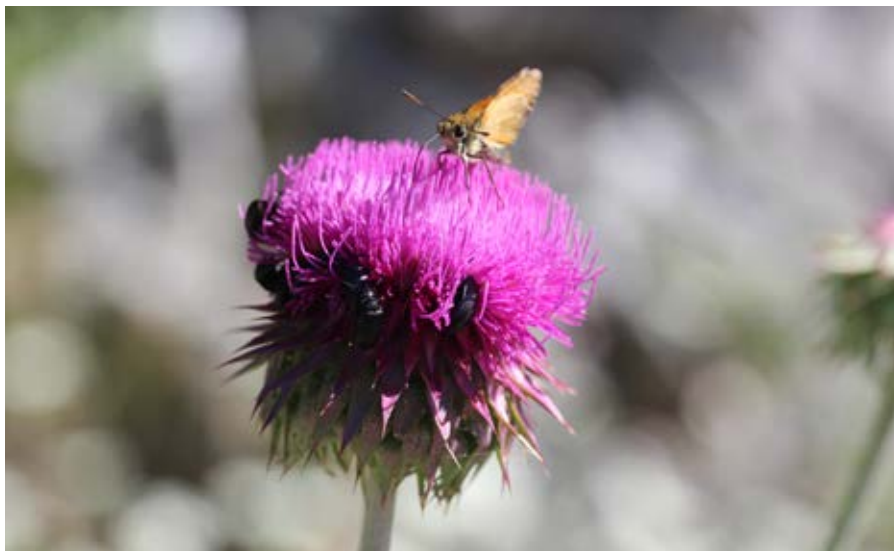




# U Eskulapovu

**“ Još od antike su Eskulapovi vrtovi bili centri u koje se dolazilo po izlječenje, a Eskulapovo liječništvo bilo je poznato po cijelom svijetu. Onaj najpoznatiji Eskulapov ili Asklepijev centar nalazio se u grčkom Epidaurusu, a tamo se i danas prezentira način liječenja koji se provodio prije više od dva tisućljeća.**

**K**onavoski mikrokozmos smjestio se na dodiru kontinenta i mora na najstrastveniji način. Planina Sniježnica strmo se spušta u more, a pod njegovom površinom nastavlja na najdubljem dijelu Jadrana, u južnojadranskoj kotlini. Njenih kopnenih 1234 metara nadmorske visine smješteno je u samo dva kilometra zračne linije u kojima se kao slojevi kolača izmjenjuju uvjeti za život i rast biljnih vrsta, a tako i njihova staništa: od morske i primorske mikroklimatske situacije preko Konavoskog polja pa uz padine Gornje bande i brdskog kraja do sure planine

Badelj - sikavica (*Silybum marianum*)

# vrstu

koja u sebi nosi stotine tajni. Premda je ta ista planina granica Konavala sa za- leđem, Konavle nisu samo njena sun- čana strana. Pod Konavlima je i veliki dio njenih *leđa*, njene sjeverne, mistič- ne strane koju posjećuju samo najveći ljubitelji Sniježnice, planinari, speleo- lozi i drugi istraživači, a sve češće i oni koji traže konavoski Eskulapov vrt. Konavoska planina Sniježnica baš sa svoga sjevera ima ulaz u svoju utrobu.

Još od antike su Eskulapovi vrtovi bili centri u koje se dolazilo po izlje- čenje, a Eskulapovo liječništvo bilo je poznato po cijelom svijetu. Onaj naj-

poznatiji Eskulapov ili Asklepijev cen- tar nalazio se u grčkom Epidaurusu, a tamo se i danas prezentira način lije- čenja koji se provodio prije više od dva tisućljeća. Grci tvrde da je mjesto iza- brano zbog dobre klime i razvedenog geografskog terena koji je omogućavao rast različitih i brojnih biljnih vrsta. A kako na svijetu za svaku bolest postoji biljka za lijek, ovakvo je lječilište moglo biti smješteno u područjima najbogatijim samoniklim biljem.

Iako su u Konavlima materijalni ostatci Eskulapova kulta vrlo oskudni, baš kao i ostatci našega Epidaure, osta- lo je snažno sjećanje na ovoga boga li- ječništva. Sir Arthur Evans krajem 19. stoljeća pronašao je tri game, od kojih je na dvjema urezan Eskulap s Higijom, božicom zdravlja. Tako se i pretpostav- lja da je kult boga Eskulapa u Konavle došao s Rimskim Carstvom. Za vrijeme Dubrovačke Republike Dubrovčani su polagali pravo nasljedstva na epidaure- sko podrijetlo, što su i ovjekovječili u svojoj arhitekturi. Naime, na kapitelu jednog od stupova glavne dubrovačke građevine, Kneževa dvora, nalazi se upravo prikaz boga Eskulapa. U slje- dećim stoljećima Eskulapovo nasljeđe i dalje živi: hrvatski jezikoslovac Fran- cesco Maria Appendini (1768. – 1837.) na- vodi kako je krajem 18. stoljeća posjetio špilju sa sjeverne strane Sniježnice u

kojoj se gnijezdila Eskulapova zmija. To je ona ista zmija koja se i danas nalazi na univerzalnom amblemu ljekarniš- tva. Utroba planine Sniježnice i danas je svima poznata kao Eskulapova špi- lja, kad je planinari posjećuju, kažu da su bili u Eskulapa. Ta velika podzemna katedrala u svom krajnjem dijelu ima nekoliko prostorija, a u jednoj od njih akumulira se jezero navodno ljekovite vode što je, naravno, preduvjet svakog Eskulapovog centra.

Konavle su zapravo jedan veliki vrt boga Eskulapa, a u vrtu boga liječništva rastu biljke kojima se sve može izlječi- ti. Atraktivna bioraznolikost kojom se Konavle kao i ostali Eskulapovi vrtovi po Mediteranu mogu podičiti, veli- ki je izbor jestivih i ljekovitih biljaka. Uostalom, ne samo za Eskulapa već i za Hipokrata je hrana bila lijek, a lijek hrana. Sistem liječenja koji je poznat u grčkom Epidauru sastojao se od različi- tih metoda, ali na prvom mjestu bile su biljke kao hrana i lijek.

Na tom tragu mnogi ljubitelji zdrav- lja hodočaste po Konavlima skupljajući biljke za hranu, čajeve ili pripravke za liječenje. Već se od veljače skupljaju mlade biljke koje su svakodnevno na meniju u Konavlima, razni maslači, radiči, morači i jestive lukovice, njima se priključuju kuke i šparoge kojima sezona traje do svibnja. Tada se već





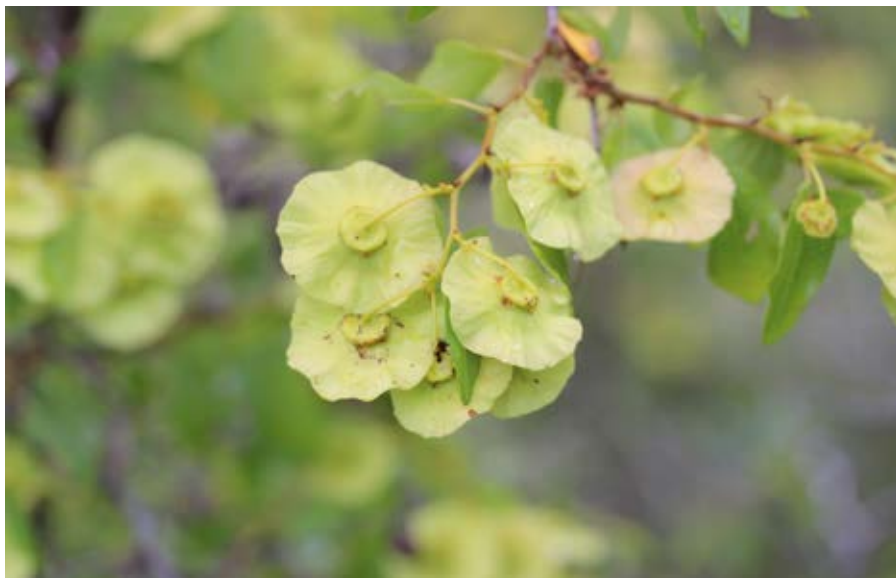
Divizma (*Verbascum*)



Divlja blitva (*Beta maritima*)



Dubačac (*Teucrium chamaedrys*)



Crna drača (*Paliurus spina-Christi*)



Cvijet motara (*Crithmum maritimum*)

razviju sve mente, matičnjak, tetrljan, kadulje i pelini, a nakon njih na red dolaze i smilje, trava iva, kičica, gospina trava, ivanjsko cvijeće i brojne druge, možda manje poznate biljne vrste, završno s drugom sezonom vegetacije proljetnica i smiljem. U samu jesen prikupljaju se plodovi: šipak, glog, trnjine, drenjine, a zimi, kad se biljke povuku u svoje podzemlje izvadi se pokoji korijen i to samo ako je baš za bolest.

Neke od njih sastav su konavoske travarice, mnoge su u sastavu kona-

voskih čajeva, od nekih se rade mele-mi i pomadice, a mnoge se koriste kao ukusne salate i začini. Od plodova se pripremaju marmelade i keksi, a bolji poznavatelji veliki broj konavoskog samoniklog bilja koriste u svakodnevnoj prehrani, u obliku pazije ili samostalno, bilo da je riječ o juhama, jelima ili desertima, baš kao što su radili i naši predci.

U prošlosti su ljudi bili otporniji i zdraviji jer je ponuda samoniklog i uzgojenog bilja u okolišu bila i jedina

biljna hrana. Svi potrebni minerali i vitamini konzumirali su se kroz raznovrsnu godišnju ponudu samoniklog bilja, voća i povrća. Suvremeni način života napravio nas je osjetljivima, a korištenje samoniklog bilja za hranu postalo je egzotično. O običnim, jednostavnim, sirotinjskim jelima priča se kao o specijalitetima, dijele se recepti i organiziraju radionice prepoznavanja. Svi se pomalo vraćamo Eskulapu jer su *ljepota, mladost i zdravlje vječna čovjekova težnja*.



## Evo nekoliko konavoskih recepata sa sastojcima iz Eskulapova vrta:

### **Palačinke s konavoskom kalamitom (*Calamintha nepetoides*)**

Na 2 dcl mlijeka potrebno je pola šalice kalamite. Mlijeko zagrijati do vrenja i u njega potopiti kalamitu. Kad se ohladi, procijediti i koristiti umjesto tekućeg sastava smjese koju radite za palačinke. Dodati brašno, malo soli i napraviti lijevanu glatku smjesu. Za punjenje ovih palačinki koristi se samo limunov sok s medom ili šećerom.

### **Loboda (*Chenopodium*) u lisnatom**

Potrebno je lisnato tijesto, vrhovi biljke mlade lobode, svježi kravlji sir ili skuta, češnjak, sol, papar. Lobodu kratko izblanširati i usitniti. Ohlađenu izmiješati s kravljim sirom i začiniti češnjakom, paprom i soli. Razvaljati lisnato tijesto i izrezati ga na trokute ili kvadrate na koje se stavlja po žličica smjese. Zamotati i stavljati u već ugrijanu pećnicu na 200 °C i peći dok ne porumene.

### **Juha od koprive (*Urtica dioica*)**

Koprivu zaliti vreloom vodom i narezati, dodati narezanog luka ili divljeg poriluka. Dodati mlijeko i sve zajedno izblendati. Na otopljenom maslu napraviti zapršku s malo brašna i prelići tekućinom. Začiniti i pustiti da proključa. Juhu, kad je gotova, servirati sa zanzarelama (žličnjaci od jaja i brašna) ili kockicama preprženog starog kruha.

### **Polpete od crnog sljeza (*Malva sylvestris*)**

Potrebno je 100 g zobenih pahuljica, 100 g tvrdog sira narezanog na sitne kockice, 3 šalice listova crnog sljeza, 1 dcl mlijeka, 2 jaja, petrusin, 3 žlice ulja, krušne mrvice, sol i papar. S mlijekom i uljem potrebno je izblendati listove sljeza, a u tu smjesu dodati i sve ostale sastojke i promiješati. Ostaviti desetak minuta da smjesa miruje. Od bjelanjaka napraviti čvrsti snijeg i umiješati u smjesu. Za potrebnu gustoću koristiti po potrebi krušne mrvice. Oblikovati polpete vlažnim rukama i uvaljati ih u krušne mrvice te stavljati pržiti u dubokom ulju dok ne porumene. Najbolje servirati uz salsu od pomadora.

### **Čevčeg (*Sonchus oleraceus*) na tavi**

Čevčeg je jedna od najrasprostranjenijih samoniklih zeljanica u Konavlima, kuha se pod ulje, važan je sastojak pazije, a može se pripremiti kao zdravi doručak s jajima: Na maslinovom ulju stave se oprani narezani listovi i, kad ostanu bez vode, preko njih se preliju jaja. Uz neki lijepi kruh ova sirotinjska marenda ne samo da je hranjiva već je i zdrava.



Loboda (*Chenopodium album*)



Gospina trava (*Hypericum perforatum*)



# In The Garden of Asclepius

**“ Ever since antiquity, Asclepius’ gardens have been centers where people came to seek healing, and Asclepius’ medicine was known all over the world. The most famous Asclepius Center was located in the Greek Epidaurus (today’s Cavtat), where a method of treatment that was carried out more than two millennia ago is still practiced.**



Ivanjsko cvijeće (*Galium verum*)

**K**onavle is located at the spot where the continent meets the sea in the most passionate way. Mount Sniježnica descends steeply into the sea, and slopes into the deepest part of the Adriatic, in the southern Adriatic basin. Its height of 1,234 meters above sea level is located in only two kilometers where the conditions for life and growth of plant species alternate like layers of cake, just like their habitats: from the marine and coastal microclimate situation across the Konavle valley, along the slopes of Gornja Banda (Upper Konavle) and the hilly region, to the untamed mountain, which holds hundreds of secrets. Although this same mountain is the border of Konavle with its hinterland, Konavle is not only its sunny side. Konavle also pertains to a large part of its *back*, its northern, mystical side, which is visited only by





the greatest lovers of Sniježnica; hikers, speleologists, and other explorers, and more and more often, those who are looking for Konavle's Asclepius garden. It is from this northern side that the Konavle mountain Sniježnica provides an entrance to its womb.

Ever since antiquity, Asclepius' gardens have been centers where people came to seek healing, and Asclepius' medicine was known all over the world. The most famous Asclepius Center was located in the Greek Epidaurus (today's Cavtat), where a method of treatment that was carried out more than two millennia ago is still practiced. The Greeks claim that the site was chosen because of the good climate and rugged geographical terrain that allowed the growth of numerous different plant species. And since there is a medicinal plant for every disease

in the world, such a health resort could only have been located in areas rich with wild plants.

Although the material remains of the Cult of Asclepius in Konavle are very scarce, just like the remains of our Epidaurus, there remains a strong memory of this god of healing. In the late 19th century, Sir Arthur Evans found three carnelian intaglios, on two of which were carved Asclepius with Hygia, the goddess of health. Thus, it is assumed that the cult of the god Asclepius came to Konavle with the Roman Empire. During the time of the Dubrovnik Republic, the people of Dubrovnik claimed the right of inheritance to the Epidaurian origin, which they immortalized in their architecture. Namely, on the capital of one of the pillars of the most important building in Dubrovnik, Rector's Palace, there

is a representation of the god Asclepius. In the following centuries, Asclepius' heritage still lived on; the Croatian linguist Francesco Maria Appendini (1768–1837) states that at the end of the 18th century he visited the cave on the north side of Sniježnica "where the Snake of Aesculap nested". It is the same snake that is still today found on the universal symbol for pharmacy. The interior of Mount Sniježnica is still known to everyone today as Asclepius' Cave, and when mountaineers visit, they say that they were at Asclepius'. In its deepest part, this large underground cathedral has several rooms, and in one of them accumulates a lake with supposed healing powers, which is, of course, a prerequisite for every Aesculapian center.

Konavle is actually one big garden of the god Asclepius, and in the



## FOOD IS MEDICINE, MEDICINE IS FOOD



Primorski vrijesak (*Saturea Montana*)



Šipurika (*Rosa Canina*)

garden of the god of medicine grow plants that can cure everything. The attractive biodiversity that Konavle, as well as other Aesculapian gardens in the Mediterranean, can boast of, is a large selection of edible and medicinal plants. After all, not only for Asclepius, but also for Hippocrates, food was medicine and medicine was food. The treatment system that was known in the Greek Epidaurus consisted of different methods, but in first place were plants as food and medicine.

Along these lines, many health devotees make pilgrimages to Konavle, collecting herbs for food, teas, or ingredients for treatments. Starting in February, young plants are found daily on

menus in Konavle; various dandelions, radicchios, sea fennel, and edible bulbs, joined by black bryony and asparagus whose season lasts until May. Then all the mints, motherwort, sturgeon, sage, and wormwood have developed already, and after them come immortelle, mountain germander, centaury, St. John's wort, midsummer flowers, and numerous other, perhaps lesser-known plant species, ending with the second season of spring vegetation and immortelle. In autumn, fruits are collected: pomegranate, hawthorn, blackthorns, dogwoods, and in winter, when the plants retreat to their underground, a few roots are unearthed in case of serious illness.

Some of these plants are found in Konavle herb brandy, many are part of Konavle teas, some are used for balms and lubricants, and many are used as delicious salads and spices. Marmalades and biscuits are prepared from fruits, and connoisseurs use a large number of Konavle wild herbs in their daily diet, in the form of mixed wild greens or independently, whether in soups, main dishes or desserts, just as our ancestors did.

In the past, people were more resilient and healthier because the supply of wild and cultivated plants in the environment was also the only plant-based food. All the necessary minerals and vitamins were consumed through a diverse annual selection of wild herbs, fruits, and vegetables. The modern way of life has made us sensitive, and the use of wild herbs for food has become exotic. Ordinary, simple, poor man's dishes are talked about as delicacies, recipes are shared, and workshops on how to recognize wild herbs are organized. We are all returning to Asclepius because *beauty, youth, and health are man's eternal aspiration.*

Ruta (*Ruta graveolens*)





## Here are some Konavle recipes with ingredients from the Garden of Aesculap:

### **Pancakes with Konavle lesser calamint (*Calamintha nepetoides*)**

Half a cup of calamint is needed for 200 ml of milk. Heat the milk to a boil and soak calamint in it. When cooled, strain and use instead of the liquid ingredient of pancake batter. Add flour, a little salt, and make a smooth mixture. Only lemon juice with honey or sugar is used for the filling of these pancakes.

### **Goosefoot (*Chenopodium*) in puff pastry**

You need puff pastry, the tops of the young goosefoot plant, cottage cheese or curd, garlic, salt, pepper. Briefly blanch and chop the goosefoot. Mix the cooled mixture with cottage cheese and season with garlic, pepper, and salt. Roll out the puff pastry and cut it into triangles or squares and place a teaspoon of the mixture in the middle. Wrap and place in a preheated oven at 200 °C and bake until golden brown.

### **Nettle soup (*Urtica diotica*)**

Pour boiling water over the nettle and chop it, add sliced onion or wild leek. Add milk and blend everything together.

On melted butter make a roux with a little flour and mix the previously made liquid in. Season and let it come to a boil.

When it is ready, serve the soup with zanzarela (boiled egg and flour dumplings) or cubes of toasted stale bread.



Kalamita (*Calamintha nepetoides*)

### **Pan fried sow thistle (*Sonchus oleraceus*)**

Čevčeg, or sow thistle, is one of the most widespread wild greens in Konavle. It is boiled and served with olive oil, it is an important ingredient of wild greens mixtures, and can be prepared as a healthy breakfast with eggs:

Place washed sliced leaves onto olive oil in a frying pan and, when water evaporates, pour eggs over them. With some nice bread, this poor man's meal is not only nutritious but also healthy.

### **Black marshmallow fritters (*Malva sylvestris*)**

You need 100 g of oatmeal, 100 g of hard cheese cut into small cubes, 3 cups of black marshmallow leaves, 100 ml of milk, 2 eggs, parsley, 3 tablespoons oil, breadcrumbs, salt, and pepper.

Blend the marshmallow leaves with milk and oil, add all the other ingredients to this mixture, and stir. Let the mixture rest for about ten minutes. Beat egg whites into a firm consistency and combine with the mixture. Use breadcrumbs, as needed, for the required density.

Shape the fritters with wet hands, roll them in breadcrumbs, and fry in deep oil until golden.

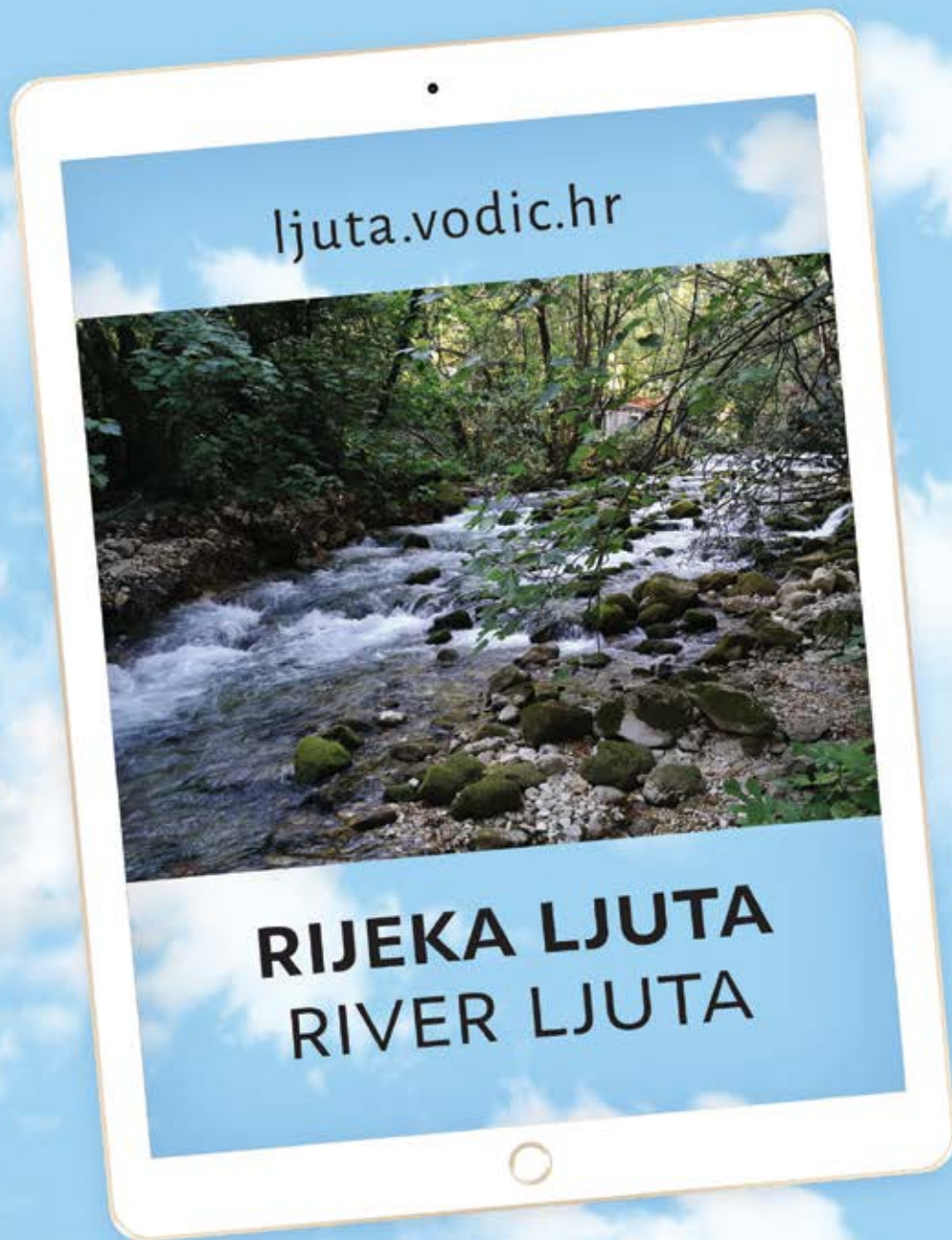
Best served with tomato sauce.



Smilje (*Helichrysum italicum*)



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**MUZEJI & GALERIJE  
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